



THE FRONT BURNER

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Recipe from ***Ribs, Chops, Steaks & Wings*** by Ray “Dr. BBQ” Lampe. Copyright 2009.
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King of Steaks: The Porterhouse with a Homemade Steak Sauce

4 Servings

I consider the porterhouse to be the king of steaks. It's a big manly steak that's always cooked on the bone. Cooking a steak on the bone not only gives it big flavor but a great look as well. And, of course, the bone makes for a nice doggy bag. On one side of the porterhouse is the wonderful full-bodied taste of a New York strip steak and on the other side is the luxurious tenderness of a filet mignon – the best of both worlds. The steak sauce in this recipe is a great match for the porterhouse, but can also go well with any other cut of steak. These would go very well served with a baked potato and creamed corn.

4 porterhouse steaks, about 1 1/4 inches thick
Big Bold Steak Spice (below), as needed
Homemade Steak Sauce (below)

Big Bold Steak Spice

Makes about 1/2 cup

3 tablespoons salt
1 tablespoon onion powder
1 tablespoon finely ground black pepper
1 teaspoon smoked paprika
1 teaspoon ground coriander
1 teaspoon good quality chili powder
1 teaspoon Sugar in the Raw
1/2 teaspoon dry mustard

Mix together and keep in an airtight container.

Homemade Steak Sauce

2 cups low-sodium beef broth
2 tablespoons butter
2 tablespoons finely chopped onion
1 clove garlic, crushed
2 teaspoons flour
1-1/2 teaspoons prepared horseradish
1 teaspoon prepared chill sauce
1/2 teaspoon black pepper

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1. Season the steaks liberally on both sides with the Big Bold Steak Spice. Refrigerate.
2. To make the sauce: Pour the beef broth into a medium saucepan over medium heat and cook for about 15 minutes, until reduced by half. Set aside. In a medium skillet, over medium heat, melt the butter. Add the onion and garlic and cook for about 5 minutes, stirring occasionally, until the onion is soft. Add the flour and mix well. Cook for 2 minutes, stirring once. Add the reduced beef broth and mix well. Add the horseradish, chili sauce, and pepper and mix well. Bring to a boil, reduce to a simmer, and cook for 3 minutes. Transfer to a bowl or a gravy boat and set aside.
3. Prepare the grill for cooking over direct heat. Place the steaks directly on the cooking grate. Cook for 4 minutes. Flip and cook for another 3 to 4 minutes for medium-rare, or to your desired degree of doneness. Remove to a platter and let rest for 4 minutes. Serve with the steak sauce on the side.