



LHA Reserve Dry Aged Porterhouse Steaks with Gorgonzola Butter

Utensils + Cooking Equipment

1. Cutting Board
2. Mixing Bowl
3. Measuring Scale
4. Measuring Spoons
5. Spatula
6. Tongs
7. Charcoal or Gas Grill

Gorgonzola Butter

8 oz. wt. Unsalted Butter, room temp

½ oz. wt. Minced Shallots

6 oz. wt. Gorgonzola Crumbles

1 tsp. Minced Chives

Instructions

1. Soften the butter for 10-15 minutes.
2. Place all ingredients in the mixing bowl.
3. Using a rubber spatula, blend thoroughly.
4. Set aside and hold at room temperature until needed.

LHA Reserve Dry Aged Porterhouse Steaks

1. 2 each 24 oz. Porterhouse Steaks (room temp)
2. 1 Fluid ounce Canola Oil
3. 2 teaspoons Kosher Salt
4. 1 teaspoon Cracked Black Pepper
5. As Desired Gorgonzola Butter

Cooking Instructions

1. Pre Heat your charcoal or gas grill to high heat.
2. Meanwhile, rub the steaks with canola oil and then evenly season each steak with the kosher salt and fresh cracked black pepper, place on a cutting board and allow to sit until they're at room temperature.
3. When ready, place the seasoned steaks on the grill for approximately 3-4 minutes or until a nice char crust or diamond hash marks are achieved and then quickly flip over and repeat.
4. Turn the grill down to medium heat or move the steaks to a side of the grill that is not as hot and continue to grill for approximately 4-6 minutes while turning to assure even cooking on both side until 125 degrees is achieved.
5. Remove the steaks from the grill, place on a clean cutting board and allow them to rest for 5 minutes with a final internal temperature of 130-135 degrees, medium rare.
6. When ready, smear a generous amount of the gorgonzola butter evenly over the steaks. Place on desired plate and serve immediately.