



GRILLED PORTERHOUSE WITH BAKED STEAK FRIES & CHARRED SCALLIONS

PREP TIME: 10 MINUTES

COOK TIME: 1 HOUR, 10 MINUTES

SERVES: 4

INGREDIENTS

- 2 porterhouse steaks
- 4 Idaho potatoes
- 6 scallions, root trimmed
- Olive oil
- Sea salt & black pepper

DIRECTIONS

1. Rub clean, dry potatoes with olive oil, salt and pepper & place on upper level of grill. Bake for one hour. Let cool and then cut thickly to prep for steak fries.
2. Allow steaks to come to room temp. Season liberally with sea salt & pepper.
3. Preheat grill to high. Place steaks on grill and cook for about three minutes on each side for medium rare.
4. Remove from grill and allow to rest.
5. Place pre-baked steak fries on hot grill, drizzle with olive oil, salt & pepper. Char briefly on all sides for grill marks and to re-warm potatoes.
6. While steak is resting, brush scallions with olive oil and place on grill. Cook until char marks form and then flip over to cook other side. Remove from grill, set aside.
7. Slice porterhouse and plate family style with steak fries with charred scallions.
8. Serve with family style Grilled Shrimp Caesar Salad.*



* See Sides for more details on this preparation