



# Cheryl's PORTERHOUSE STEAK *and Herbs*



Juicy, flavorful & seasoned to perfection!

## INGREDIENTS

- 1 large porterhouse steak (1½–2 inches thick)
- 2 tablespoons olive oil
- 1 tablespoon butter
- 3 garlic cloves, smashed
- 1 teaspoon sea salt
- 1 teaspoon black pepper
- 1 teaspoon onion powder
- 1 teaspoon smoked paprika

### FRESH HERBS

2 sprigs rosemary ~ 3 sprigs thyme  
1 tablespoon chopped parsley

### OPTIONAL ADD-ONS

Mushrooms ~ Caramelized onions  
Blue cheese crumbles

*Tip:* Top with fresh parsley  
and extra butter  
if desired.



## INSTRUCTIONS

- 1 Let the steak sit out for 30–45 minutes before cooking. Pat dry with paper towels.
- 2 Rub with olive oil, then season both sides with: Salt ~ Pepper ~ Onion powder ~ Smoked paprika
- 3 Heat a cast-iron skillet over high heat until very hot.
- 4 **Cook steak:** 3–4 minutes per side for medium-rare. 4–5 minutes per side for medium.
- 5 Lower heat slightly. Add: Butter ~ Garlic ~ Rosemary ~ Thyme
- 6 Tilt pan and spoon the melted herb butter over the steak for 1–2 minutes.
- 7 Transfer steak to a plate and rest 10 minutes before slicing.

### SIMPLE GARLIC HERB BUTTER

Mix together: 4 tablespoons softened butter,  
1 garlic clove minced, 1 teaspoon parsley,  
½ teaspoon rosemary, pinch of salt.

*Melt over the finished steak  
before serving.*



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