Porterhouse Steak with Roasted Compound Garlic Butter

RECIPE BY

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INGREDIENTS FOR STEAK

- Two 2" thick Porterhouse steak, trimmed (about 2 lb.)
- 1 tablespoon vegetable oil
- Kosher salt and freshly ground black pepper
- 3 tablespoons roasted garlic compound butter

INGREDIENTS FOR ROASTED GARLIC

- 1 garlic bulb
- 1 tablespoon olive oil
- coarse sea salt
- freshly ground black pepper
- 1/2 cup unsalted butter, softened
- Parchment paper or plastic wrap

PROCEDURE FOR STEAK

Let steak sit at room temperature 30 minutes before cooking, which will help it cook quickly and more evenly. Heat oven to 500 degrees. Heat a large skillet, preferably cast iron, over medium-high heat, then heat oil in a pan until smoking.

Season steak very generously with salt and pepper and cook until a deep brown crust forms on underside (do not turn), about 4 minutes. Transfer steak to a cutting board, turning it browned side up.

Cut meat from bone in 2 pieces (strip steak and filet mignon). Slice both pieces straight down perpendicular to the bone 1" thick. Replace sliced steak around the bone and return to the skillet, browned side up. Top with butter and place steak in the oven until butter is melted and steak is medium-rare, 4–6 minutes. Serve steak with roasted garlic compound butter drippings.

PROCEDURE FOR ROASTED GARLIC

Preheat the oven to 350°. Cut off and discard the top of the garlic bulb. Place garlic bulb in the center of a 12-inch piece of aluminum foil; pull up edges of foil to form a bowl. Drizzle oil over the bulb, and season with salt and pepper to taste. Add ¼ cup water, and double-fold the top edge of foil to seal, making a packet.

Bake for 1 hour. Remove packet from grill; carefully open packet with tongs to avoid being burned by hot steam. Cool for 15 minutes.

Place butter in a small bowl, and squeeze each clove over butter, discarding skins; mix well. Place mixture on parchment paper or plastic wrap, and roll up to form a log. Refrigerate up to 3 days, or freeze up to 3 months.