

# Porterhouse Steaks Verde



PREPARATION TIME  
10 minutes



COOKING TIME  
20 minutes



PERFECT PARTNER  
yellow rice



## SHOPPING LIST

- porterhouse steaks
- red wine
- red onion
- black peppercorns

## ON HAND

- salt
- butter
- olive oil
- garlic
- dried parsley
- red pepper flakes

**MONEY  
Cook's  
SAVER**

There is a considerable price variance in different grades of olive oil. Those oils that are labeled "lite" or "extra-lite" cost up to 50 percent less than the extra-virgin olive oil.

## INGREDIENTS

- 4 porterhouse steaks, (1½ inches thick, about 1 pound each)
- 2 teaspoons salt
- 2 teaspoons crushed black peppercorns
- 2 large red onions, sliced
- ½ cup red wine or beef broth
- 3 tablespoons butter, cut into pieces

### SAUCE:

- ⅓ cup olive oil
- ½ cup chopped fresh parsley
- 1 tablespoon minced garlic
- 1 teaspoon red pepper flakes
- 1 teaspoon salt

SERVES **4**

**COOKIN'**  
*Express*

• Leftover steak can make a quick, well-rounded lunch. Cut steak into bite-size chunks and heat with your favorite canned vegetable soup.

## Make Ahead

You can mix the sauce up to 4 hours ahead. Cover, but do not refrigerate. If refrigerated overnight, bring sauce to room temperature before serving.

## ♦ VARIATION

*Pork chops make a great-tasting stand-in for the porterhouse steaks.*

**1** Preheat broiler. Sprinkle steaks with salt and pepper. Layer onion slices in a broiler pan. Pour wine over onions; top with butter.



**2** Place steaks over onions. Broil steaks 5 minutes per side for rare, 8 minutes per side for medium. Remove steaks from pan. Place on a serving platter; cover.

**3** Stir onions. Broil until wine is almost evaporated and onions are tender. Remove pan from oven.



**4** Meanwhile, for sauce, whisk oil, parsley, garlic, pepper flakes and salt in a small bowl. Serve steaks on a layer of onions. Top with sauce.