



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

GRILLED CHIVE CRUSTED PORTERHOUSE STEAKS AND GRILLED TOMATOES WITH HERBED VINAIGRETTE

Yield: 4 Servings

- 4 Porterhouse Steaks (10 – 12 ounces each)
- Salt & Pepper to taste
- 1 teaspoon southwestern seasoning
- 8 halved Roma tomatoes – or similar variety

Chive Butter:

- 8 ounces whole salted butter
- ¼ cup fresh chopped chives
- 1 teaspoon Worcestershire sauce
- 1 clove of fresh garlic

Vinaigrette:

- 1 tablespoon of Dijon mustard
- ¼ cup of dry sherry wine vinegar
- ¼ tablespoon of herbs de province
- ½ cup of EVOO
- Salt & pepper

Instructions

Place all ingredients for chive butter in food processor and mix until smooth. Place in a container and chill while steaks are grilling. Whisk ingredients for vinaigrette until will incorporated. Preheat grill on high for 15 minutes. Season steaks on both sides with salt and pepper. Grill steaks on medium high heat for 6-8 minutes per side, or until desired doneness. Remove steaks to a platter. Place tomatoes on grill, brown, remove toss with vinaigrette dressing. Top steaks with a teaspoon of chive butter and serve. Wonderful with ciabatta bread toast and a big, spice red wine like Peter Lehman Australian Shiraz.



For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com