

# *Recipes and Suggestions..*

## *Broiled Double Porterhouse Steak*

Yield: 2 servings

Ingredients: 2 porterhouse steaks [buy], 1 tbs. olive oil, 2 large cloves garlic - crushed Lemon wedge, Salt, Freshly ground black pepper

Directions:

1. Combine oil and garlic and spread over steaks on both sides.
2. Let stand for 1 hour.
3. Score outside layer of fat on both steaks and rub with lemon.
4. Preheat broiler for 30 minutes.
5. Place steaks on broiler rack tray 4 inches away from heat.
6. Broil for 9 to 10 minutes, turn steaks and broil 9 to 10 minutes on other side.
7. Remove steaks to carving board.
8. Season steaks with salt and pepper.