

# *Recipes and Suggestions..*

## *Brooklyn Porterhouse w/Cilantro Marinade*

Yield: 4 servings

Ingredients: 4 - 20 oz. Porterhouse Steaks [buy], 2 Roasted garlic cloves, 1 tbs. Dijon mustard, 1/4 c Chopped fresh cilantro -leaves, Grated zest of 1/2 lemon, 2 tbs. Balsamic vinegar. 2 tbs. Olive oil, 1 tsp. Kosher salt, 1/2 tsp. 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.