

# *Recipes and Suggestions..*

## *Porterhouse Steak With Hoi Sin Barbecue Sauce*

Yield: 4 servings

Ingredients: 2 - 20 oz. Porterhouse Steaks [buy] 6 tbs. hoi sin sauce 2 tbs. rice wine vinegar, 2 tbs. soy sauce, 2 tbs. unsalted butter, 1/2 med. red onion, 1 garlic clove finely diced, 6 plum tomatoes minced, 1/4 cup ketchup, 2 tbs. Dijon mustard, 2 tbs. dark brown sugar, 1 tbs. honey, 1 tsp. cayenne, 1 tbs. Ancho Chile powder, 1 tsp. Pasilla Chile powder, 1 tbs. Worcestershire

Salt and freshly ground black pepper to taste

Directions:

1. Season the steak with salt and pepper.
2. Combine all sauce ingredients.
3. Grill the porterhouse for approximately 5 minutes on each side while basting with the sauce.
4. Serve with grilled scallions.