



Skillet-Fried Porterhouse Steak with Bourbon-Chipotle Butter

Prep: 10 minutes plus standing

Cook: 10 minutes • Serves: 2

Bourbon-Chipotle Butter

- 1 garlic clove, crushed with press
- ½ cup unsalted butter (1 stick), softened
- 3 tablespoons bourbon whiskey
- 2 tablespoons chopped chipotle chile peppers in adobo sauce
- 2 tablespoons chopped chives plus additional chives for garnish (optional)
- 1 teaspoon fresh lemon juice
- ½ teaspoon salt

Porterhouse Steak

- 2 teaspoons fresh ground black pepper
- 2 teaspoons paprika
- 1 teaspoon dried oregano leaves
- 1 teaspoon salt
- ¼ teaspoon ground cayenne pepper
- 1 (1-inch-thick) porterhouse steak (about 1¼ pounds)
- 2 tablespoons olive oil
- Fresh oregano sprigs for garnish (optional)

1. Prepare Bourbon-Chipotle Butter: In medium bowl, stir together all ingredients. Cover and refrigerate up to 5 days. Makes about 1 cup.

2. Prepare Porterhouse Steak: In small bowl, combine black pepper, paprika, oregano, salt and cayenne. Sprinkle both sides of steak with seasoning mixture; coat steak with oil and let stand 30 minutes.

3. Heat medium cast iron skillet over high heat until hot. Add steak and cook 10 minutes or until browned and internal temperature reaches 145° for medium doneness, turning once halfway through cooking; top steak with 2 tablespoons Bourbon-Chipotle Butter during last 2 minutes of cooking. Let stand 5 minutes before serving; garnish with oregano sprigs, if desired.

Approximate nutritional values per serving:

776 Calories, 54g Fat (21g Saturated), 157mg Cholesterol, 1393mg Sodium, 4g Carbohydrates, 2g Fiber, 52g Protein

Chef tip

If using a thinner cut of steak, reduce heat to medium to finish cooking the steak once the outside has browned.

Serve leftover butter over sautéed vegetables, stir into scrambled eggs or mashed potatoes, or use in a Southwest-inspired shrimp scampi.