



PORTERHOUSE STEAK WITH RED WINE SAUCE

Cooked to perfection with a delicious sauce full of flavour!









NODMA

15 MINS

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4 SERVES

Ingredients

- 4 x 200 Porterhouse Steaks
- 1 and 1/2 Olive Oil
- 3/4 Cup Australian Dry Red Wine
- 1/2 Cup Good Quality Beef Stock
- 1 Thyme sprig + extra leaves, to serve
- 30 grams Butter
- Mash of choice, Roast baby carrots, steamed green beans, to serve

Instructions

- Season steaks generously with salt and black pepper. Heat large char-grill pan over high heat. Add oil then steaks and cook 3 mins per side or until browned on both sides and internal temperature is 50°C for medium-rare doneness. Transfer steaks to carving board to rest.
- 2. Place a non-stick frying pan over medium-high heat. Add wine and simmer for 4 mins or until reduced by half. Add beef stock and thyme and simmer 4 mins or until reduced by half. Remove pan from heat and whisk in butter to blend. Remove thyme stalks. Season sauce with salt and pepper.
- 3. Slice steaks against grain and divide among 4 plates. Drizzle with pan sauce and serve with mash, carrots and beans.