



PORTERHOUSE STEAK WITH RED WINE SAUCE

Cooked to perfection with a delicious sauce full of flavour!



NORMAL



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

1. 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.