

Porterhouse Steak with Red Wine Sauce



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

Method:

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 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.