



**Delicious
Recipes**

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Porterhouse Steak with Creamy Blue Cheese Sauce

INGREDIENTS

1 Porterhouse steak
3 tbsp olive oil
3 tbsp kosher salt
2 tbsp black pepper

FOR THE BLUE CHEESE

1 tbsp butter
6 oz blue cheese, crumbled
1 tsp Worcestershire sauce
 $\frac{1}{3}$ cup heavy cream

DIRECTIONS

1. In a small cast iron skillet, add all the ingredients for the blue cheese. Mix to combine.
2. Season your steak generously on both sides with olive oil, salt and pepper.
3. Heat your grill or grill pan on high heat.
4. Place your skillet on one side of the grill. On the other side, place steak on the grill and sear for 3-5 minutes, or until grill lines form. Cook to your desired doneness. Flip, repeat and remove from the grill.
5. When the steak and blue cheese sauce is ready, remove from heat.
6. Let rest, then serve with a mashed potato bar (optional).