

Porterhouse - 22 oz

Description: The Best Filet Grilled on the Bone

Serving Size: 50 Servings

Categories:



Cost Per Serving	
\$	9.60

Action	Date	Initials
Created	8/13/2012	CR
Revised	4/6/2015	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
32.000	kg	Porterhouse - 22 oz.		20-100002101
3.000	lt	Red wine jus	see recipe	50-100000099
1.500	kg	MDH Butter	see recipe	50-100000052
		salt & cracked black pepper to taste		

Method of Preparation:

- Season both sides of the steak with sea salt and cracked black pepper.
- Place the steak on the grill at a 45 degree angle. Cook to bar marks are achieved. Turn 90 degrees and let cook to achieve cross hatch/diamond marks. Turn and finish cooking to desired degree of doneness.
- Place the cooked steak on the plate, garnish red wine jus and Maitre d Hotel Butter.