

Porterhouse Steak with Pan-Seared Cherry Tomatoes

3TBS Olive oil
2 Porterhouse Steaks 1 1/2" thick
4tsb kosher salt
6 large garlic cloves – thinly sliced
2 pints mixed cherry tomatoes
6 large sprigs of thyme
1 1/2 cups coarsely torn basil leaves



Preheat oven to 325 degrees with rack in middle.

All ingredients (except basil) are available at the store.

Heat 1TBS oil in a 12 inch heavy skillet over medium high heat until it shimmers.

Pat steaks dry and sprinkle with kosher salt and 1 1/2tsb pepper.

Sear steaks one at a time, turning only once until well browned (about 10 minutes) total per steak. Transfer steak to a rimmed baking sheet and place in oven.

For medium rare (120 degrees) – about six minutes.

Remove from oven and let set on a platter for 15 minutes.

Pour off fat from skillet – add remaining 2 TBS oil and heat over medium high heat until it shimmers, then sauté garlic until golden. Transfer to a plate. Add tomatoes and thyme to hot oil and cook covered until tomatoes begin to wilt (stir occasionally) – about 2 minutes.

Stir in meat juices from platter and season with salt and pepper.

Scatter torn basil on tomatoes and spoon over steaks.

Now for those of you who don't believe a pan-fried steak is worth eating – here is a steak recipe that **MUST** be cooked inside and can rival anything that you grill. The original recipe comes from Gourmet QUICK Kitchen magazine. We've tried this using several different cuts of steak and while they are all great – the best results were achieved using Porterhouse.

If you are going to use a different steak – make sure the steak is the correct thickness to ensure the steak remains tender.

If you've not tried it, Basil grows very well in a pot on the kitchen counter during the winter months.

I've also used grape tomatoes or small heirlooms – if the tomatoes don't wilt – give them a quick crush with the back of a spoon to break the skins.