



Recommended recipe

PORTER HOUSE STEAK WITH ROSEMARY GARLIC FRIES FOR TWO



Ingredients:

1 (24oz) Porterhouse steak, 1-1.25" thick

J. M. Thomason Porterhouse Seasoning (to taste)

1 T canola oil

1 T butter

Directions:

Preheat broiler. Let steak sit out of fridge for about 15 minutes, or until it reaches room temperature. Pat steak dry. Sprinkle steak, evenly, but generously, on both sides with the Porterhouse Seasoning Blend.

Heat an oven-safe skillet over medium-high heat and then add the canola oil and butter. Place the steak in the skillet and cook (without flipping) for about 4 minutes. Then flip and place under the broiler for about 4-5 minutes, or until it reaches the perfect medium-rare doneness.

Let rest for a few minutes before serving.

Enjoy with the Rosemary Garlic Fries.

Rosemary Garlic Fries Ingredients:

1 large russet potato, roughly peeled and cut evenly into wedges or strips.

2 T canola oil or olive oil, divided

1-2 cloves fresh garlic minced

Chopped fresh rosemary to taste (about 1 T)

Salt and pepper to taste

Directions:

Preheat oven to 475 degrees. Soak potatoes in a large bowl of hot water for 15 minutes, and then drain and dry thoroughly with paper towels.

Dry the bowl they were soaking in and return potatoes to the bowl. Drizzle potatoes with 1 T oil and sprinkle with salt and pepper to taste. Toss to evenly coat.

Drizzle the other tablespoon of oil onto a baking sheet and move the sheet back and forth so that the oil coats the baking sheet evenly.

Drain off any excess oil.

Arrange the potatoes on the prepared baking sheet in a single layer. Cover with aluminum foil and bake for 5 minutes. Remove the foil and bake for another 15 minutes. Remove from oven and flip.

Recipe created by



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