Grilled Porterhouse Steak with Garlic Butter Mushrooms





Instructions

- Season steak with salt and pepper and let rest at room temp.
- Grill over high heat for 4–5 minutes per side, then move to indirect heat until desired doneness.
- Let rest for 10 minutes.
- While steak rests, sauté mushrooms in butter with garlic.
- Sprinkle with parsley and serve alongside sliced porterhouse.

Share

Related Recipes

