

The Perfect Steak on the Big Green Egg

It's time to take those steak skills to the next level and this recipe is here for the assist. We're going old school, retro, flashback if you will and cooking a big and juicy Porterhouse Steak. We love the flavor of this steak and the Porterhouse has a bigger filet, which is always good. We went with a choice cut for this recipe, but I may go prime if the marbling looks better. It's a steak by steak thing for us. **Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

Yield: 2 Grilled Porterhouse Steaks

Prep time: 5 Minutes

Cook time: 8-9 Minutes Per side, depending on doneness desired

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 ea	Steak Porterhouse, Choice	1.5# ea steak
Taste	Rub A Dub, 5280 Culinary	
Taste	Cheese, Gorgonzola, Creamy	Crumbled

Prep Directions:

- *Be sure to look at the difference between choice and prime and pick the marbling that best suits your taste and budget*
- *Allow steak to soften at room temp for 10 minutes before initial seasoning*

Cooking Notes:

- Add some LARGE chunks of Texas Post Oak or hickory to add some more wood flavor

Cooking Directions:

Preparation:

- Take the steak out of the package and place into a large disposable aluminum pan
- Allow to rest at room temp for 10 minutes
- Season the Steak with Rub A Dub as heavy or as light as desired
- Be sure to season the steak on ALL SIDES
- Cover the steak and let the rub work for 10 minutes
- Light the Big Green Egg and adjust temp with bottom vents and rEGGulator to 550 degrees
- Add wood chunks if you want a nice addition of wood smoke
- Sear the steak on the first side for 6-8 minutes (depending on desired doneness), rotate for cross marks if desired
- Carefully flip the steak and sear and finish the second side to your desired temp doneness
- STEAKS CARRY over cook, always pull your steak approx. 1 temp under desired doneness and let it rest/finish to temp
- Remove steak from the grill when done, place onto a plate or cutting board and allow to rest
- Top with the crumbled Gorgonzola and enjoy
- Refer to this link for proper cooking temps of meats, adjust as needed to fit your needs:
<https://www.certifiedangusbeef.com/kitchen/doneness.php>

Grills / Grill Gear Used:

- Big Green Egg, Large
- Jealous Devil Charcoal
- Thermometer, Digital, Instant Read
- Kingsford extra tough Grill Pan

Available at select Ace Hardware Locations
Ace SKU – 8025734
Ace SKU – 8882417
Ace SKU – 8463135

Shopping List (Products Used):

- Rub A Dub, 5280 Culinary

Ace SKU – 8562050