

---

# Hickory-Smoked Porterhouse Steaks

*Melissa Gaman, Amy Stevenson and Richmond Flores*

*Food Network Magazine - July/August 2021*

Preparation Time: 45 minutes

Start to Finish Time: 5 hours

**2 two-inch (3 pound each) porterhouse steaks**

**1 1/2 teaspoons sugar**

**Kosher salt**

**coarsely ground black pepper**

**flaky sea salt (for sprinkling)**

About two hours before grilling, pat the steaks dry and return to the refrigerator, uncovered.

Season the steaks all over with the sugar and two tablespoons each of Kosher salt and pepper. Let the steaks come to room temperature for 30 minutes. Meanwhile, soak 1-1/2 cups of hickory woodchips in water for 30 minutes. Drain.

Preheat a grill to very low and prepare for indirect cooking: On a gas grill, turn off half of the burners. On a charcoal grill, bank the coals to one side. When the grill registers 225 degrees, add the wood chips. On a gas grill, fill a smoke box with the chips and place over direct heat. On a charcoal grill, sprinkle the chips over the coals.

Place the steaks on the cooler side of the grill (indirect heat) with the strip side (the larger side) closest to the heat. Cover the grill and cook the steaks until an instant-read thermometer inserted into the centers registers 110 degrees, one hour 15 minutes to one hour 45 minutes. Transfer the steaks to a baking sheet and tent with foil to keep warm.

Increase the grill heat and prepare for direct cooking: On a gas grill, turn on all of the burners. On a charcoal grill, build a hot fire with new coals. Once the grill registers 425 to 450 degrees, place the steaks over direct heat and cook, turning often and moving the meat around if it flares up, until a thermometer inserted into the center reaches 125 degrees for medium rare, 10 to 15 minutes.

Transfer the steaks to a cutting board and let rest at least 10 minutes before slicing.

Sprinkle with flaky salt.

Yield: 4 to 6 servings

## **Beef**

---

*Per Serving (excluding unknown items): 531 Calories; 39g Fat (67.0% calories from fat); 37g Protein; 6g Carbohydrate; 0g Dietary Fiber; 129mg Cholesterol; 101mg Sodium. Exchanges: 5 Lean Meat; 4 1/2 Fat; 1/2 Other Carbohydrates.*