
Porterhouse Steak - Chicago Style

Vivian Lovcik

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

1/4 cup scallions, chopped

1/4 cup Roquefort cheese, crumbled

2 cloves garlic, minced

4 tablespoons butter, cut into small pieces

1 two-inch Porterhouse steak

Preheat the broiler.

In a bowl, combine the scallions, Roquefort cheese, garlic and butter. Mix loosely.

Broil the steak to the desired degree of doneness. Before removing the steak from the broiler, spread the mixture over the steak and return to the broiler long enough to melt the butter and cheese.

Beef

Per Serving (excluding unknown items): 780 Calories; 74g Fat (84.7% calories from fat); 26g Protein; 4g Carbohydrate; 1g Dietary Fiber; 214mg Cholesterol; 1030mg Sodium. Exchanges: 3 1/2 Lean Meat; 1/2 Vegetable; 12 1/2 Fat.