

GRILLED GIANT PORTERHOUSE STEAK/SIMPLE HERB PASTE (for 4)

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by John Willoughby with Chris Schlesinger (John Willoughby, executive editor of *Gourmet* & Chris Schlesinger, chef/owner of East Coast Grill in Cambridge & Back Eddy in Westport MA, co-authors of 7 cookbooks, including *The Thrill of the Grill*, winner of a James Beard Award, as well as *License to Grill* + the recently released *How to Cook Meat*, both James Beard Award nominees)

2 TBS minced garlic

1/4 C roughly chopped fresh oregano

2 TBS paprika

2 TBS cumin seeds, toasted (or 1 TBS ground cumin)

3 TBS grainy mustard

1/4 C olive oil

1/3 C red wine vinegar

1 giant porterhouse steak (about 2 1/2 to 3 pounds, 2 to 2 1/2" thick)

Kosher salt ^ freshly cracked black pepper to taste

For a live fire grill: Build fire in grill, banking coals so that about 3/4 are on 1 side of grill & 1/4 on other. When coals are covered with gray ash & fire on the side with more coals is hot (you can hold your hand 5" above grill surface for 1-2 seconds), you're ready to cook. For a gas grill: Preheat grill with all burners on high & lid down for 10 minutes.

In small bowl, combine garlic, oregano, paprika, cumin, mustard, olive oil & vinegar - mix well. Sprinkle steak generously with salt & pepper; coat generously with spice paste. If you have time, let meat sit 1-2 hours, unrefrigerated; if not, just go ahead & grill.

Place steaks over hottest part of fire & cook until well-seared on 1 side, about 6-8 minutes. Turn & sear second side, again about 6-8 minutes. Move to cooler side of grill & cook, turning once, 10-5 minutes more for rare. To check for doneness: Cut 1/4 inch into thickest part & take a peek; it should be slightly less done than you like.

4. Remove meat from fire, cover loosely with foil & let rest 10 minutes before serving. Serve with grilled or boiled new potatoes & spinach salad. For dessert: grilled peaches with a little honey brushed over them.

(Recipes adapted from *How to Cook Meat*, by Chris Schlesinger & John Willoughby, William Morrow & Company, 2000)