

## Merle Ellis's Pan-Broiled Porterhouse With Whiskey Sauce

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*A well-marbled Porterhouse steak cooked with way and served with a simple tomato and onion salad is "soul food" for this country boy.*

- \* A 2-lb, 2" thick porterhouse (or 4 small 1-inch thick strip steaks)
- \* 1 TBS black peppercorns, coarsely crushed
- \* 2 or 3 cloves garlic, finely chopped
- \* 1/2 tsp kosher or rock salt

### Whiskey Sauce:

- \* 1/4 lb unsalted butter
- \* 2 TBS chopped onion
- \* 1 clove garlic, finely chopped
- \* 2 TBS whiskey (Jack Daniels or Makers Mark, etc.)
- \* 1 TBS Worcestershire sauce
- \* 1/2 tsp dry mustard
- \* Dash Tabasco sauce

### DIRECTIONS:

Trim away excess fat from steaks. Press crushed peppercorns & garlic onto both sides of steak - let it stand at room temperature 1 hour.

Heat heavy iron skillet over high heat. Grease skillet with piece of fat trimmed from steak. Toss in about half the salt. Sear steaks quickly on 1 side, then lift out; add remaining salt to skillet, turn steak & sear other side. Reduce heat to moderate & cook steaks as desired. Remove to warm platter.

Make the sauce: pour off fat from skillet. Melt butter in skillet over low heat; add onion & garlic - cook slowly till soft, stirring often. Add rest of ingredients & simmer (1 to 2 minutes). Pour over steaks & serve.

Serves: 4