

## Tony Terlato's Porterhouse Steak with Herbs and Tomatoes

Source: [www.splendidtable.org](http://www.splendidtable.org) From *Steak Lover's Cookbook* by William Rice, illustrated by M. Kathryn Thompson.

No one turns down an invitation to the company dining room at Paterno Imports in Chicago. Not only does Paterno CEO Anthony J (Tony) Terlato serve the best of his impressive Italian, French & American wine selection, he also does the cooking. The wine he poured for me with this steak & its herb-accented sauce was a California Cabernet Sauvignon, from Freemark Abbey's Bosche vineyard.

### INGREDIENTS:

- \* 2 porterhouse steaks (about 1-1/2 pounds each), cut 1-1/4 inches thick
- \* 1/3 C plus 2 TBS olive oil, preferably extra virgin
- \* 3 C peeled/seeded/chopped ripe tomatoes or 1 can (28 ounces) plum Tomatoes, drained, seeded & finely chopped
- \* 1 large clove garlic, minced
- \* Pinch of crushed red pepper flakes
- \* 1 TBS chopped fresh oregano leaves
- \* 1 TBS chopped fresh flat-leaf parsley leaves
- \* 6-8 basil leaves, rolled tightly & cut into thin ribbons
- \* Salt & freshly ground black pepper, to taste

### DIRECTIONS:

1. Preheat broiler or prepare coals for grilling.
2. Allow steaks to come to room temperature, pat dry & coat lightly with 2 TBS olive oil - set aside.
3. Combine tomatoes, garlic, pepper flakes, oregano, parsley, basil, salt & pepper in medium-size bowl - stir well to blend. Stirring slowly, blend in remaining 1/3 C olive oil - set aside at least 30 minutes, stirring occasionally.
4. Broil or grill steaks till seared & well-crustured on 1 side (about 4 minutes). Turn, season 2nd side & cook 2 minutes more for medium-rare or 3 minutes more for medium.
5. Transfer steak to carving board - let rest 5 minutes. Cut away bone & carve steaks into 1/2"-thick slices. Divide slices among 4 warm serving plates. Spoon sauce over steak - serve at once.

Serves: 4