

Porterhouse with Basil Green Pepper Butter

Servings : 2

Amount	Measure	Ingredient - Preparation Method
		compound butter
1	cup	unsalted butter - room temp and roughly chopped
1		anaheim chili pepper - finely diced
6		large fresh basil leaves - finely chopped
		steak
1 1/2	pounds	porterhouse steak - 1" thick
2	tablespoons	steak seasoning
		salt and pepper

In a large mixing bowl, mash butter with a fork until soft. Add pepper and basil to butter and cream until well blended. Put butter on a large sheet of plastic wrap. Using a second sheet, shape butter into a 6" log. Wrap and refrigerate. Cut into 1/2" medallions.

Dust steak with seasoning. Grill for about 7 minutes per side. Top with butter medallions and allow to rest for 8 minutes and serve.