

# Salt Roasted Porterhouse

Servings : 2

Amount	Measure	Ingredient - Preparation Method
3		bay leaves - crushed
1	tablespoon	whole black peppercorn
2	teaspoons	whole coriander seeds
2	teaspoons	fennel seed
2	teaspoons	mustard seed
2	teaspoons	dried rosemary
1/2	teaspoon	dried crushed red pepper
1 1/2	cups	coarse kosher salt
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1		30 oz porterhouse steak (2-2.25" thick)
1/4	cup	water

Mix first seven ingredients in a small bowl. Transfer 2 tbspsns spice mixture to spice grinder; grind finely. Mix in 1 tspn salt.

Rub ground spice mixture all over steak. Wrap in plastic; chill 3 hours.

Preheat oven to 475. Unwrap steak; place in large ovenproof skillet. Mix whole spice mixture with 1.5 cups salt in medium bowl. Add 1/4 cup water; stir to moisten. Pack salt over top and sides of steak. Roast until 130F, about 25 minutes. Let stand at room temp 8 minutes. Crack crust and discard. Turn steak over. Slice into 1/2 thick slices.