

Tucson Tuscan Porterhouse

Servings : 2

Amount	Measure	Ingredient - Preparation Method
		steak and rub
1		porterhouse steak, 2in thick and 2 lbs
1	teaspoon	coarse salt
1	teaspoon	cracked black pepper
1	teaspoon	chile powder
1	teaspoon	dry mustard
1	teaspoon	dried oregano
1/2	teaspoon	garlic powder
1/2	teaspoon	ground cumin
1/4	teaspoon	ground cinnamon
		cilantro-serrano oil
5	tablespoons	extra virgin olive oil
2	tablespoons	cilantro - chopped
2		serrano pepper - sliced
2	cloves	garlic - thinly sliced
1	cup	mesquite chips

Place steak in oval baking dish. Place salt, pepper, chile powder, mustard, oregano, garlic powder, cumin and cinnamon in a bowl and mix. Sprinkle and rub into both sides of steak.

Heat oil in a small saucepan over medium heat. Add cilantro, garlic, and serranos and cook until fragrant, about 2 minutes. Do not let garlic brown. Remove pan from heat.

Toss soaked wood chips onto grill.

Brush and oil grate. Arrange steak diagonally on grill for 2 minutes. Move to medium zone and turn a quarter turn for 6-8 minutes.

Flip and repeat. Brush top with cilantro-serrano oil as it cooks, until 140-145.

Transfer to a deep platter and pour remaining oil over it. Let rest for 3 minutes, turning a few times.