

## **Porterhouse Steak with Anchovy Butter**

Serves: 1

Prep time: 3 Minutes

Cooking time: 6-10 Minutes

## **Ingredients:**

- 1 thick porterhouse steak
- 1 slice anchovy butter click for recipe

## **Method:**

- Heat BBQ or grill to medium high heat, sear the fatty side of steak for 2-3 minutes
- Cook steak on one side for another 2-3 minutes, turn steak & place the slice of anchovy butter on top of the steak (The butter will melt into the steak.)
- Cook the other side of steak for 2-3 minutes or until steak is done to your liking.
  Serve with steamed vegetables or a side salad of choice



What a difference a little flavoured butter makes