

A Recipe from Yavapai Cowbelle Kitchens

Porterhouse Steak with Roasted Garlic Pesto

Cowbelles Cookbook 1986

Serves 4

- 1 bulb garlic
- 1 tablespoon olive oil
- 2 teaspoons fresh rosemary, finely chopped
- 1 tablespoon Parmesan cheese, grated
- 1 Porterhouse steak (about 1 pound, 12 ounces)

Preheat grill to medium heat. For pesto, cut top from garlic bulb to expose cloves. Drizzle with the olive oil and sprinkle with the chopped rosemary. Place on sheet of heavy duty foil. Seal foil and grill directly on preheated grill for 30 minutes or until garlic is very soft when squeezed. Squeeze garlic from cloves into small bowl. Add the oil and rosemary from the foil packet. Stir in the Parmesan cheese and set aside. While garlic is grilling, season steaks to taste with salt and pepper and place on grill. Grill 14-18 minutes for medium-rare and 18-22 minutes for medium, turning steak once. Let steak rest for 10 minutes, then spread roasted garlic pesto over steak and serve.