

PORTERHOUSE STEAKS AND SMASHED POTATOES WITH GARLIC BUTTER



SERVES: 4 | PREP TIME: 25 minutes | CHILLING TIME: about 1 hour | GRILLING TIME: 36–48 minutes



GARLIC BUTTER

- ½ cup (1 stick) unsalted butter, softened
- ¼ cup finely chopped fresh Italian parsley leaves
- 1½ teaspoons finely grated lemon zest
- 2 teaspoons fresh lemon juice
- 2 large garlic cloves, minced or pushed through a press
- 1 teaspoon freshly ground four peppercorn blend

Kosher salt

- 1½ pounds red potatoes, unpeeled, each about 2½ inches in diameter, cut in half
- Freshly ground black pepper
- 2 porterhouse steaks, each 1–1¼ pounds and about 1 inch thick, trimmed of excess fat
- 2 tablespoons extra-virgin olive oil
- 2 teaspoons coarsely crushed mixed peppercorns

Tip

A simple and flavorful version of the classic compound butter known as *maitre d'hôtel* butter serves as the topping for both the steaks and the potatoes. If you like, add a few tablespoons of chopped fresh chives to the butter mixture to give it a slightly more assertive flavor. Grill some asparagus or sauté some sugar snap peas and serve alongside for a complete meal. If you make the compound butter the day before and refrigerate it, you'll have a delicious and effortless dinner in less than an hour. If you don't have four peppercorn blend on hand, black peppercorns will do.

1. Combine the garlic butter ingredients, including ¾ teaspoon salt, and mash with a fork until well blended. Transfer to a small sheet of plastic wrap and roll into a log 1¼ to 1½ inches in diameter, enclosing the butter completely in the plastic wrap. Refrigerate until cold, about 1 hour. (The butter can be prepared up to a day in advance and kept, wrapped, in the refrigerator. Let stand at room temperature for 30 minutes to 1 hour before using.)

2. Prepare the grill for direct cooking over medium heat (350° to 450°F).

3. Place a sheet of heavy-duty aluminum foil (large enough to enclose the potatoes in a single layer) on a work surface. Place the potatoes, cut side up, on the foil. Lightly season with salt and pepper. Wrap the foil around the potatoes and crimp the edges to seal the packet completely. Place the packet over *direct medium heat*, close the lid, and cook until the potatoes are tender when pierced with a fork, 30 to 40 minutes. Transfer the potatoes to a heatproof bowl. Add half of the garlic butter and coarsely smash the potatoes with a potato masher or a fork, leaving the potatoes chunky. Cover to keep warm.

4. Brush the steaks on both sides with the oil and season evenly with 2 teaspoons salt and the crushed peppercorns. Allow the steaks to stand at room temperature for 15 to 30 minutes before grilling.

5. Increase the temperature of the grill to high heat (450° to 550°F).

6. Grill the steaks over *direct high heat*, with the lid closed, until cooked to your desired doneness, 6 to 8 minutes for medium rare, turning once or twice. Remove from the grill and let rest for 3 to 5 minutes. Cut the steaks across the grain and divide the slices among four plates. Dot the slices with the remaining garlic butter. Reheat the smashed potatoes, if necessary. Serve the steaks warm with the potatoes.

