



## Grilled Porterhouse Steaks with Gorgonzola Walnut Butter and Roasted Tomatoes

Serves: 4

Serve with Joseph Phelps Vineyards Cabernet Sauvignon

### For the Gorgonzola Walnut Butter:

8oz. Gorgonzola cheese, cut into small pieces  
1 tsp. White-wine Worcestershire  
½ cup Lightly toasted walnut halves  
1½ Tbsp. Minced chives  
1 clove Minced garlic  
6 drops Tabasco sauce

There isn't actually any butter in this recipe, but the mixture will have a similar, creamy consistency.

Combine all the ingredients in a food processor and process until mixed thoroughly, about 1 minute. Reserve 1/3 of the mixture in a small serving dish to serve at the table.

### For the Steaks:

2 ea. Porterhouse steaks (each about 1 ½-inch thick or 2 to 2 ¼ pounds)  
1½ Tbsp. Mixed whole peppercorns  
1 tsp. Coarse sea salt

Prepare grill. Let steaks stand at room temperature 30 minutes.

Coarsely crush peppercorns, place in a small bowl and combine with the salt. Pat steaks dry and rub seasoning on both sides of steaks, pressing to adhere.

Grill steaks on an oiled rack set 5 to 6 inches over coals for 7 to 8 minutes per side (for medium rare). After turning steaks, spread a mound of gorgonzola butter on steaks and allow it to melt while the steaks finish cooking.

Transfer steaks to a platter and let stand 10 minutes. Serve steaks sliced with remaining gorgonzola walnut butter.

### For the Roasted Tomatoes:

10 ea. Ripe plum (Roma) tomatoes, halved lengthwise  
2½ Tbsp. Joseph Phelps Vineyards Extra Virgin Olive Oil  
4 cloves Garlic, chopped  
½ Tbsp. Rosemary, chopped  
5-6 ea. Fresh thyme sprigs  
1 Tbsp. Sea salt

Preheat the oven to 425 degrees F. Toss the tomatoes in a bowl with the olive oil, herbs, garlic, salt and pepper. Transfer to a baking sheet covered in parchment paper. Place tomatoes cut side up on parchment and roast until juicy and soft, approximately 20 minutes.