

Urban Cowgrilled Porterhouse with Barbecue Steak Sauce

Nothing hits the grill with force like a thick, juicy Porterhouse. Ssssssssss...steak lover's paradise. Go over the top with the Texas meets Manhattan Urban Cowgrill Dry Rub and a homemade sauce that's to die for. And you thought you knew steak!

For the rub:

RUB Urban Cowgrill

4 tablespoons

** Also works with mas Macho Beef Cake rub

** Recepte also good on Strip steak, and Rib eye

For the sauce:

1/2 cup ketchup

1/4 cup water

1 tablespoon Worcestershire

1 tablespoon steak sauce

1 tablespoon molasses

1/2 tablespoon red wine vinegar

1/2 tablespoon Dijon-style mustard

1 tablespoon brown sugar

2 cloves garlic

2 tablespoons diced onion

6 black peppercorns

1 bay leaf

2 Porterhouse steaks, about 1-3/4 pounds and 1-1/2 inches thick each

Vegetable oil

Hickory chips soaked in water for at least 30 minutes

To prepare the sauce: In a small saucepan, combine the ketchup, water, Worcestershire, steak sauce, molasses, vinegar, mustard, and brown sugar. Add the garlic, diced onion, peppercorns, and the bay leaf. Simmer for 15 minutes until thickened. Strain, cover, and set aside at room temperature until ready to serve.

Rub the steaks with the spices and allow it to stand at room temperature for 20 minutes before grilling. Follow the grill's instructions for using wood chips. Sear the steak over Direct High heat for 8 minutes, turning once halfway through grilling time. Continue grilling over Indirect Medium heat until medium-rare, about 8 to 10 minutes, turning once halfway through grilling time. Serve the steak warm with the sauce.

Makes 2 to 4 servings.

