

# Porterhouse Steaks in White Wine



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 2

1c dry white wine, or dry vermouth

1c soy sauce

1 large onion

1/3c rosemary, fresh, use stems as well

1/4c olive oil

8 garlic cloves, crushed, chopped

2 Porterhouse steaks, bone~in

Place marinade ingredients in medium bowl and whisk to combine. Place steaks in gallon sized zip~lock bag and pour marinade over them. Refrigerate and let marinate at least 24 hours ~ I let mine go at least 48 hours.

Pat steaks dry, season with salt and pepper and grill to desired doneness. Boil and strain marinade and use as a dipping sauce.

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**Debbie Spangler ~ Certified Personal Chef**

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