



Grilled Porterhouse Steak with Caramelized Onions & Portabellas

INGREDIENTS:

- 4 porterhouse steaks, 1 1/4-inch thick refrigerated
- 2 large yellow onions
- fc 1 tbsp butter
- fc 1 tbsp oil
- fc 1/2 tsp salt
- fc Pinch of sugar
- 2 large portabella mushroom caps, thinly sliced
- fc 1 1/2 tbsp balsamic vinegar
- fc Steak and burger seasoning grinder
- fc Non-stick cooking spray



INSTRUCTIONS:

Let wrapped steaks stand at room temperature about 45 minutes. Thinly slice onions. Melt butter in large, heavy bottom skillet. Add oil and stir together. Remove and reserve 2 tsp. Add onions to butter and oil in pan; stir to coat evenly. Cook over low heat, stirring, about 10 minutes or until soft. Sprinkle with salt and pinch sugar; continue cooking 30 to 45 minutes, stirring occasionally. Add a little additional oil if onions seem dry. When onions are golden brown, remove to a plate. Add reserved butter and oil to pan. Add mushroom slices and cook over medium heat until soft. Return onions to pan and stir in balsamic vinegar. Cook 5 minutes or until vinegar reduces and glazes onions and mushrooms. Keep warm until steaks are ready.

Grind seasoning onto both sides of steaks. Spray grill with non-stick cooking spray. Heat grill using an indirect heat method for medium-high heat. Grill steaks on hottest spot on the grill for 2 to 3 minutes per side to sear. Move to the lowest heat portion of the grill and cook, turning once, 4 to 6 minutes for medium-rare (130F), 6 to 8 minutes for medium (135F to 140F). Remove steaks to platter; cover with foil and let stand for 5 minutes before serving.