

# Grilled Porterhouse Steaks with Garlic-Herb Peppercorn Crust

Total recipe time: 30 to 35 minutes | Yield: 4 servings  
Recipe and photo courtesy of [The Beef Checkoff](#)



## Ingredients

2 beef Porterhouse or T-bone steaks, cut 1 inch thick (about 1 pound each)  
1 teaspoon coarsely ground mixed peppercorns (black, white, green and pink)  
Salt

## Seasoning:

2 tablespoons chopped fresh parsley  
2 tablespoons chopped fresh thyme  
5 cloves garlic, minced  
2 teaspoons coarsely ground mixed peppercorns (black, white, green and pink)

## Directions

1. Combine seasoning ingredients in small bowl; press evenly onto beef steaks.
2. Place steaks on grid over medium, ash-covered coals. Grill, covered, 11 to 16 minutes (over medium heat on preheated gas grill, 15 to 19 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally.
3. Remove bones from steaks; carve into slices. Season with 1 teaspoon peppercorns and salt, as desired.

