



Rodney's Tequila Porterhouse

2 lb. choice porterhouse steak, aged

1/4 cup soy sauce

1/2 cup extra virgin olive oil

2 oz. good quality tequila

1 crushed garlic clove

2 tablespoons lime juice

2 tablespoons pineapple juice

1/4 cup melted butter

Dash of balsamic vinegar

2 teaspoon lemon pepper

2 teaspoon seasoned salt

2 more oz. of good quality tequila

Mix the soy sauce, olive oil and tequila together in small container and shake until well mixed. Add steak and marinate at room temperature for 1 hour.

Mix next seven ingredients and, after draining the steak, apply to both sides of the meat rubbing the mix in well with your hands.

Place the steaks on the grill over a hot mesquite fire (600° to 700°), and cook until you reach the desired state, approximately 5 minutes per side for medium rare.

Just before serving the steaks place them on a very hot platter, slip a pat of butter on each, and drizzle the extra tequila over the steaks. Serve immediately.

Serves 4-6

