



## Grilled Peppered Porterhouse with glazed Spanish onions

### Ingredients:

- **Our Traditional Salad Range:**  
**Gourmet Potato Salad**
- Porterhouse Beef Steak
- Red Onions
- 1/2 cup of Balsamic Vinegar
- 2 tbsp brown sugar
- Rocket Leaves
- Salt & pepper for season & taste

### Method:

In a saucepan, Reduce ½ a cup of balsamic vinegar and 2 tbsp of brown sugar with a good sprinkle of cracked pepper until a syrupy consistency.

Glaze syrup over ¼ red onions and bake at 180 c for 10 minutes.

Season a medium sized porterhouse steak by pressing in cracked pepper and a sprinkle of sea salt, cook for two minutes each side on a hot grill and allow to rest for 4 minutes.

Slice the steak and serve over a bed of rocket leaves alongside with the glazed onions and potato salad.

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