

# Pan Seared Porterhouse Steak with Bourbon Sauce

Yield: 2 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/swedish-porter-steak-recipe>

## Ingredients:

- 1 porterhouse steak
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper coarse
- 1 teaspoon extra virgin olive oil
- 1 shallot large, thinly sliced
- 1 sprig fresh rosemary
- 1/2 cup beef broth
- 1/2 cup bourbon
- 2 tablespoons butter

## Nutrition:

1. Calories: 1150 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 235 milligrams
4. Fat: 76 grams
5. Protein: 61 grams
6. SaturatedFat: 31 grams
7. Sodium: 1340 milligrams

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