



Kosher Dry Brined Porterhouse Steak



Utilizing a Kosher Dry Brining process on a steak can really enhance the flavor of your porterhouse. This process will work on any cut of steak, we just adjust your time based on the thickness of the steak. Our general brining rule is 15 minutes per inch of steak but cheaper cuts of steak can require a bit more time. Here's how this works. The Kosher Salt draws moisture from the steak to the surface, causing the proteins in the steak to be more concentrated creating that beefy flavor we all love. You will notice a slick slurry being created on the surface of the steak, this means it is working. When the time is reached, you will rinse the steak under running water to remove all Kosher Salt from the surface of the steak, then pat dry the steak with a clean paper towel. Then immediately apply your favorite steak rub to all surfaces of the porterhouse. Your steak is thirsty at this point and the salt in your rub will be drawn into the steak giving you deep flavor in every bite.

Ingredients

- 1 Foil Half Pan
- 4-5 sheets of Paper Towel
- 1.5 cups Coarse Kosher Salt
- 1 Certified Angus Beef Prime Porterhouse Steak
- 1 Bottle of SCA World Championship Steak Rub

Process

1. Remove Porterhouse Steak from the refrigerator and place in a foil half pan to come to room temperature. Approx. 2 hrs. (Think jumping in a cold pool vs laying in the sun by the pool; Cold and tight vs warm and relaxed) Important part of process.
2. Apply the entire 1.5 cups of Kosher Salt to all sides of the porterhouse. Leave the steak on the counter, do not put back in the refrigerator.
3. After 30 minutes (or 3 drinks) your steak should have developed a slick slurry of salt and water on the steak surface. If it has not, give it another ten minutes.
4. Now the porterhouse is ready to be rinsed thoroughly under running water. You should notice the steak is looser and more relaxed than before the process.
5. Now pat the steak dry with the paper towels.
6. Immediately generously season the porterhouse with SCA World Championship Steak Rub. The steak is thirsty at this point and it will start drawing the salt and seasonings back into the steak.
7. Let rub sit on the steak for 15 minutes, longer for even deeper flavor.