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# Steakhouse Ribeye with Porcini Gorgonzola Sauce

## Description

Try this easy and delicious recipe tonight! The porcini mushrooms give the sauce a rich umami flavor that permeates the sauce, which beats anything you ever will have in a steakhouse.

Total time: 45 min Yield: 4 Servings

## Ingredients

1/2 cup dried porcini mushrooms (shiitake mushrooms may be substituted)  
1 cup water  
1 cup half & half  
fresh ground pepper  
salt  
1/2 cup gorgonzola cheese (crumbled)  
2 Tbsp Italian parsley (chopped)  
1 1/2 lb prime ribeye steak (cut into four portions; sirloin may be substituted)  
garlic salt  
1 tsp canola oil

Prep Time: 45 min Total Time: 45 min

## Instructions

To make the sauce, add the dried porcini to one cup of water in a small saucepan and bring to a slight boil, then turn off the heat. Strain the mushrooms from the liquid and then reduce the mushroom water by half over high heat. Add in the half & half and simmer on low heat for 10 minutes. Add pepper, salt and gorgonzola and whisk or use a fork to break down the gorgonzola into the sauce. Finish by adding in the parsley and set aside.

Season the steak with garlic salt and fresh ground pepper on each side. You can barbeque the steaks if you have a grill, or in a saucepan, heat one teaspoon of canola oil and rotate the pan so that the oil coats the pan evenly. Sear the steaks for 3 to 5 minutes on each side (depending on the thickness of the steak), keeping them at a nice medium rare to start, you can always cook them more. Arrange the steak on the plates and spoon sauce over them. Serve with your choice of vegetables and bread, rice, potatoes, or pasta.

## Recipe brought to you by:

Chef Michi Holland

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**Source:**

Chef Michi Watarai