



Bistecca alla Fiorentina (Florentine Steak)

This giant, decadent Tuscan-style steak is a classic Italian centerpiece perfectly paired with Rosemary Braised Cannellini Beans. This luscious cut is traditionally served rare, but we won't judge you if you cook it a little further!

INGREDIENTS

1 each 40 oz. Porterhouse Steak

Good Quality Salt

Pine Street Market Summer Spice

1 tbsp Extra Virgin Olive Oil

Rosemary Braised Cannellini Beans (recipe below)

- Remove the steak from the refrigerator, season generously with good quality salt and Summer Spice, and leave on the counter for 1 hour.
- Preheat grill to 400°F or heat your cast iron skillet over medium high heat with 1 tbsp of canola oil. If using a cast iron skillet turn your oven broiler on high. When the grill reaches 400°F or the skillet begins to lightly smoke, you are ready.
- Sear the steak for 5 minutes on each side. Use a meat thermometer to determine doneness. If using the cast iron skillet, put the skillet and steaks into the oven to reach your desired doneness. See the "**Red Meat Cooking Tips**" section for recommended temperatures.
- Remove the steaks from the grill or pan and allow the steak to rest for 15 minutes. Top the steaks with butter and allow to rest for 10 minutes. Cut the meat off of the bone and slice against the grain. Drizzle with olive oil and serve over Rosemary Braised Cannellini Beans.

Rosemary Braised Cannellini Beans

INGREDIENTS

1 cup dried Cannellini (White Kidney) Beans

3 tbsp Olive Oil

6 Garlic Cloves, smashed with the side of a chef's knife

¼ - ½ tsp Red Pepper Flakes

2 Rosemary sprigs

1 Carrot, trimmed and peeled

½ Lemon, juiced

Kosher Salt, to taste

2 tbsp Flat Leaf Parsley, minced

- Rinse the beans in cool running water and place in a large mixing bowl. Cover with 2 inches of cool water and soak overnight. Drain and discard the water.
- Heat a large pot over medium heat. Add the olive oil, garlic, pepper, and rosemary. Sweat for 2 minutes or until becomes fragrant. Add the soaked beans, carrot, and 4 cups of water. Bring to a simmer and cook until beans are creamy all the way through, but skins are still intact, 30-45 minutes. Remove from the heat, discard the rosemary and carrot, and season with lemon juice and salt to taste.

