



Crash Course on the Tomahawk Steak

Serves: 4



"If you two haven't met I will be the first to introduce you to the Tomahawk, some are enamored by the primal look and sheer size of the tomahawk, others intimidated. There are so many wonderful ways to enjoy this oversized bone-in ribeye and this basic recipe is nothing more than a guide, confidence builder and ice breaker to start your food journey with this personal favorite of mine! If you would like a second recipe to try, go ahead and try the "Every Man's Ribeye Recipe". It is also listed on the site just keep in mind cooking times will differ." - Chef Luke

Ingredients:

2 3 lb. Tomahawk Steaks
Olive oil

Simple Rub:

¼ C Coarse Kosher Salt
¼ C Ground Black Pepper
¼ C Garlic powder

Directions:

1. Pre-heat your gas grill to 225 degrees and pull steak from the fridge. Let it rest for at least 1 hour at room temperature.
2. Mix your seasonings (as listed above) lightly apply olive oil to the tomahawk and generously season. Keep in mind you will likely have left over seasoning.
3. Place your tomahawk on your pre-heated grill untouched until it reaches an internal temperature of about 115 - 120°F. Theoretically 50 minutes should do, but we always cook to temperature not time so keep an eye on it!
4. Once the desired internal temp is reached remove the chop from the grill and tent in foil, while the steak rests for these next ten minutes turn your grill up to 450 degrees.
5. Once the grill comes up to heat, sear the chop for 1-2 minutes on each side. Check with an instant read thermometer for doneness and rest for a second time for ten minutes under foil then cut off the bone and slice to serve.

Extra Tips & Info:

-Dry brine your chop a day ahead of time by sprinkling up to ½ tsp of coarse kosher salt for every pound and leave it uncovered in the refrigerator on the top shelf.

-If you desire a more marbled cut like me, request a cut more towards the chuck end when you talk to your butcher.

-Any grill will work with this recipe, gas, pellet, and even charcoal. Do the best you can with reaching the 450-degree target temperature for your finishing sear.

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