



Ready, Set, Grill! Tomahawk Steakhouse Steak

Use a reverse sear technique with sizzling flavorful crust

1 (3-1/2 lb.) Tomahawk steak (ribeye full of flavor)
Salt & Pepper as desired

Dry Brine Steak: Generously salt both sides of steak; place back in refrigerator for about 2 hours or overnight. (the melting salt tenderizes and increases the flavor)

Preheat: Setup a grill for 2-zone cooking. Set front burner on low and others off. Maintain the grill at 180 degrees F by opening and closing the hood.

Cook the interior: Place the meat on the indirect side, lid down. Let it cook until the internal temperature reaches 100 degrees Fahrenheit. About 1 hour; flip steak once during grilling.

Sear the Steak: Pull the steak from the grill and turn all burners on high or medium, (450 degrees Fahrenheit)

Once the grill comes up to temperature, place the steak back onto the center of the rack.

Stand by your grill and check the meat temp every 2 minutes or so with thermocouple thermometer. Flip it when it is about 110 to 115 F. You don't have to be precise on this.

When it hits 115°F interior, get the hot side as hot as you can.

Now move it to the hottest part of the grill and leave the lid open. Sear the exterior of the steak on one side for 3 to 5 minutes checking frequently and moving it a bit to prevent grill marks from burning the meat.

For a medium steak, once the internal temperature reaches 125 degrees Fahrenheit, pull it from the grill and let rest 8-10 minutes before slicing.

Serve it with simple sides like broccolini and baby red gourmet potatoes.
Serves: 2 to 4

For More Grilling Information See: Reverse Searing: Meathead Goldwyn

About the Recipe: The Tomahawk Steak is a very thick meaty steak that is very impressive to serve but easy to grill and season. The steak will be very juicy and well seared with a big beefy flavor.