



REVERSE SEARED TOMAHAWK STEAK

FROM THE KITCHEN OF:
THE MODEST BUTCHER

by: chef dan carkner

SERVINGS

2 - 4

INGREDIENTS

- 36oz or more! - Tomahawk Steak
- 1 tbsp - Extra Virgin Olive Oil
- As much as you like - Kosher Salt + Coarse Ground Pepper
- ½ lb - Butter
- Optional - Butcher's Blend Steak Rub
- 8 sprigs - Fresh Thyme
- 2 sprigs - Fresh Rosemary
- 1 clove - Garlic, Crushed

PREPARATION

- Take the steak out of the fridge 45 minutes before you plan to start cooking
- Pre-heat your grill to 250 F and set it up for indirect cooking.
- On a three-burner grill, for example, this would mean the left-hand burner is on, the other 2 are off and we're going to cook on the right side where there's no flame.
- If using the Webber Smokey Mountain Smoker, set to 250F with 2-3 chunks of hardwood and be sure to add water to the pan to help keep the temperature low.
- Remove the packaging and blot the steak dry with paper towel.
- Roughly cut any fat from the bone so it doesn't flare up on the grill. (If you do a real good job it's called Frenching!)
- Rub the steak down with the olive oil and season liberally with salt and pepper on all sides (tri-colour peppercorns are nice...). Use approx. 4 tbsp. Butcher's Blend Steak Rub if desired.
- Place on the grill over indirect heat and insert a probe thermometer.
- Monitor closely and cook to an internal temperature of 115 F (be sure that the probe is in the center of the steak, not in a fat pocket or against the bone).
- Remove from the grill and crank it up to high for quick searing. If using the Webber, consider switching to your BBQ grill at this point
- Sear the tomahawk for 1-2 minutes per side to develop a nice, caramelized crust and sexy grill marks. Don't let the internal temperature go over 122F for medium rare – it will continue to cook as it rests. Final temperature should be 125-130F for medium rare – medium.
- Take the steak off the grill and cover loosely with foil to rest for 5-10 minutes
- While the steak rests, melt the butter in a small pot and add the garlic and a pinch of salt. Strip the herbs off the stems and add to the melted butter.
- In front of your guests, brush the tomahawk on all sides with the herbed butter, carve the steak off the bone and slice into manageable pieces. Brush again with the butter and dig in! Goes great with Argentinian Chimichurri.

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