



GRILLED TOMAHAWK STEAK

PREP: 10 MINS | PREHEAT: 15 MINS | COOKTIME: 90 MINS

INGREDIENTS

2 tomahawk steaks,
approx. 2 inches thick

Steak seasoning

Olive oil

DIRECTIONS

1. Allow the steak to reach room temperature. Season it liberally on all sides with steak seasoning. Place a meat probe in the thickest part of the steak.
2. Preheat BBQ to 260°C.
3. Sear the steak on the grill for 5-6 minutes on each side to form a crust.
4. Move the steak to the top warming rack. Set up temperature to 45°C. Continue cooking the steak for about 20 minutes for medium-rare doneness (center temp reach to 55°C).
5. Take the steak off the grill and let it rest for 10 minutes.
6. Slice the steak against the grain and serve.