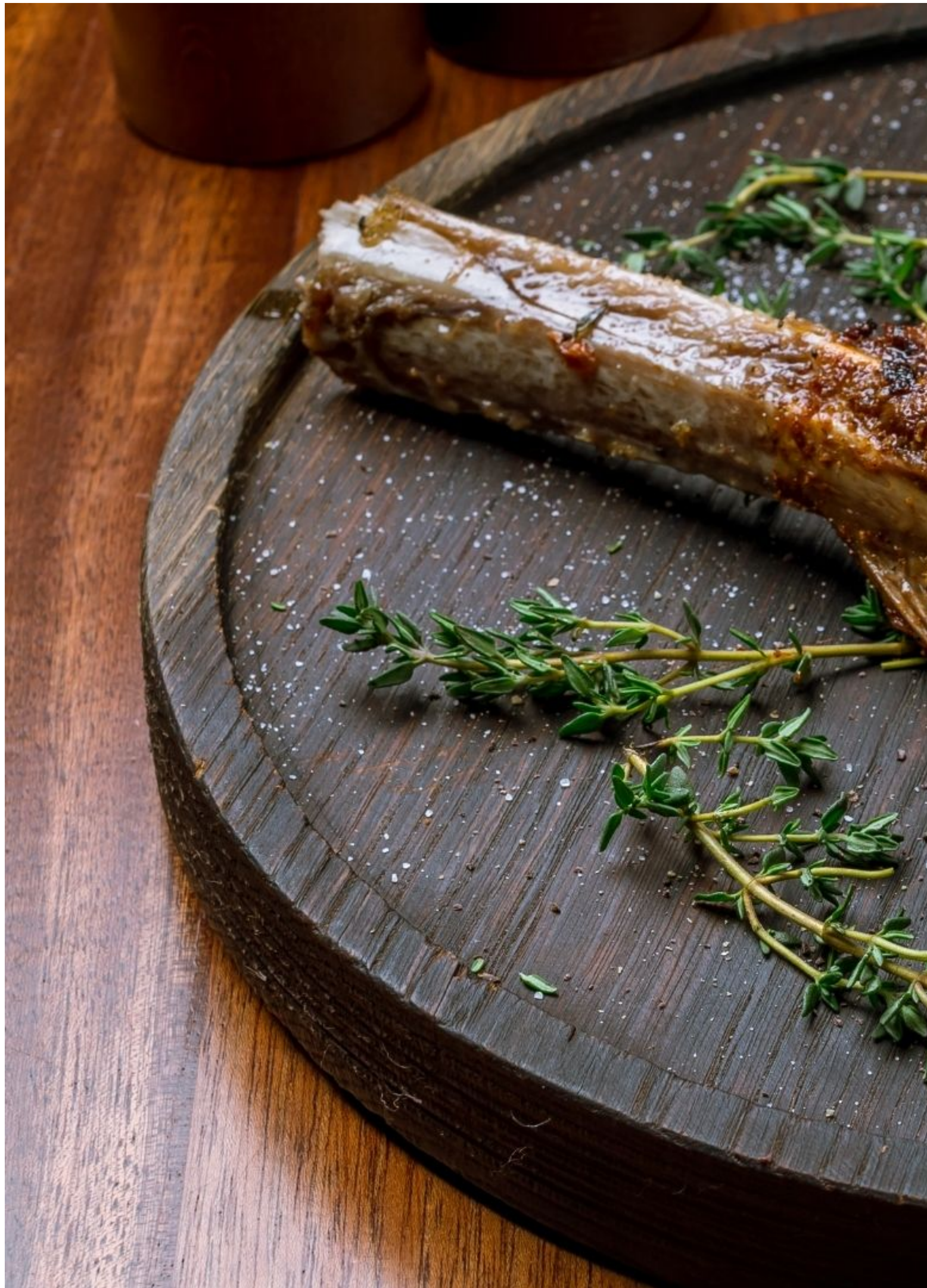


# Delicious Tomahawk Steak















# Instructions

1. Remove the steaks from the refrigerator and leave them on the counter for 30 minutes.
2. About 15 minutes before you're ready to cook, preheat your oven to 375° F and your grill to 500° F.
3. Rub the steaks all over with olive oil in a thin layer. Season them really well with a high-quality coarse salt and freshly-ground black pepper (coarse pepper is best).
4. Place the steaks on the grill directly over the flames. Cook them for about 3-4 minutes per side, or until both sides have a good sear and they release easily from the grates.
5. Remove the steaks from the grill and place them on a large sheet pan. Put them in the oven and cook them for about 30 minutes (this will vary depending on the size and thickness of the steaks), or until they reach an internal temperature of 130° F (keep in mind that they'll continue cooking after removing them from the heat so the temperature will still raise somewhat).
6. Remove the steaks from the oven, place them on a cutting board, tent them gently with foil, and allow them to rest for 10-15 minutes.
7. Serve immediately after resting, or top with compound butter before serving.

Share







## Related Recipes



