

# Delicious Tomahawk Steak











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## Ingredients

- 2 Tomahawk steaks
- Olive oil
- Coarse salt and freshly ground black pepper
- Compound Butter, room temperature

## Instructions

- Remove the steaks from the refrigerator and leave them on the counter for 30 minutes.
- About 15 minutes before you're ready to cook, preheat your oven to 375° F and your grill to medium-high heat.
- Rub the steaks all over with olive oil in a thin layer. Season them really well with coarse salt and freshly ground black pepper (coarse pepper is best).
- Place the steaks on the grill directly over the flames. Cook them for about 3-4 minutes on each side to sear and they release easily from the grates.
- Remove the steaks from the grill and place them on a large sheet pan. Put them in the oven for 10-15 minutes (this will vary depending on the size and thickness of the steaks), or until they reach your desired doneness (keep in mind that they'll continue cooking after removing them from the heat source).
- Remove the steaks from the oven, place them on a cutting board, tent them with foil, and let them rest for 5-10 minutes.
- Serve immediately after resting, or top with compound butter before serving.

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