The Tomahawk Steak – Big Green Egg

Looking for that show stopper steak? Want something fun to make on your Big Green Egg that is simply incredible? Look no further than today’s recipe. I am happy to present ... The Tomahawk. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** 1 Tomahawk Steak

##### **Prep Time:** 10 Minutes

##### **Cook Time:** 45-60 Minutes (depending on desired doneness)

**Cook Temp**: 450˚ - Indirect Heat – into – 600˚ Direct Heat finish

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 1 ea **Tomahawk Steak, Prime 2 ½ - 3 lbs**

### 2 tbsp **Oil, Canola/Olive Blend**

### 3 tbsp **Rub-A-Dub, 5280 Culinary**

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### **GARNISH**

### 2 tbsp **Butter, Salted**

### 1 tsp **Chives, Fresh finely chopped**

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Remove steak from fridge and from packaging, place onto a plate and allow to rest at room temp for **30 minutes**

24 Hours Ahead – prep steak as follows

Coat both sides of steak with oil

Mix Rub-A-Dub and Island Boys Coffee Rub

Season all side of steak with the rub

Wrap well in plastic wrap, place onto a cooking sheet and keep in the fridge for 18-24 hours

When ready to cook…

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well towards the back side of the Egg and ignite the charcoal using speedilight starters or an EGGniter

When temp hits 200˚ add the upper EGGspander system, upside down so grate is resting on the charcoal.

Next add the EGGgenius and connect to your wifi

Heat to pit temp of 450˚ and hold

Burb Big Green Egg and Open dome

Add steak to the front side of the Egg (indirect side) on the lower grate

Add the EGGgenius probe into the steak and set alarm from 115˚

Cook for 40-55 minutes or until steak reaches desired doneness of 115˚

Once steak reaches 115˚, burp the Egg and open the dome

Remove the Probes from the steak and pit temp then remove the upper grill grate

Move the steak to the Lower grill grate over the direct side (Leave dome open)

Sear on both side for 2 minutes each side, cooking to an internal temp of 125˚ (for medium doneness)

Using tongs and heat proof gloves, remove steak from the grill and bring into the kitchen. Allow to rest for 5-7 minutes, while resting add the steak butter

Prior to serving, add the chopped chives

Devour !!!

**SHOPPING LIST**

Big Green Egg, Large Ace SKU – 8797946

Big Green Egg, EGGspander Ace SKU – 8025190

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050