

## Pro Tip Recipes

PREP TIME 30 MIN | COOK TIME 10 MIN | SERVES 10

### WOOD FIRED TOMAHAWK STEAKS

#### Method

1. Remove tomahawks from the fridge 15 minutes before cooking and rub with oil, season liberally with sea salt.
2. Heat a barbeque grill to a high heat. Grill the tomahawks, turning occasionally for 10-15 minutes each side, or until core temperature is between 58 ° C-65 ° C for medium or until cooked to your liking. Transfer to a tray, cover loosely with foil to rest for 5 minutes.
3. Transfer to a tray, cover loosely with foil and set aside to rest for 10-15 minutes.
4. Carve steak and serve with vegetables and jus.

#### INGREDIENT LIST

##### Beef

- 2 x 1.5kg tomahawk steaks

##### Other Ingredients

- Salt and pepper
- Olive oil

##### Serving Suggestions

- Kipfler Potatoes
- Corn
- Asparagus

