

Tomahawk Stake

10 lb. Tomahawk Stake

4 oz Cognac (I use Hennessy)

8 tbsp Butter (I use salted sweet cream, but use which ever you want as long as it is real butter)

2 Tbsp White Truffle oil

3 springs of Rosemary

3 Tbsp of Thyme (Minced)

4 Garlic Cloves

4 Basil leaves

Fresh ground Pepper and Salt to taste

Smoke Gun (Amazon.com)

Hickory Burn Chips (I use Pit Boss brand but feel free to use your fav if you have one.)

Cast Iron Pan

- Set stake out to get to room temp (40-60 mins at least).
- Pat dry with paper towels.
- Finely chopped garlic, thyme, and basil.
- Cover stake with Truffle Oil and chopped herbs, set aside.
- Heat cast iron pan on stove top on medium high heat, while heating pan on stove top, ensure there is a rack on the highest level and preheat oven to 500 F.
- When pan is hot, add a small amount of Avocado Oil, Grapeseed Oil, or another high smoke point oil. You want just enough to cover the bottom of the pan so your stake don't stick.
- Sear stake in hot oiled pan, just browning the outside, rotating to get all sides.
- Once the stake is seared on all sides, carefully remove pan from heat and add butter and rosemary to the pan, spooning the butter as it melts and basting stake for about 2-3 minutes, till all butter is melted.
- Place pan with stake in oven and turn up to Broil. Let broil for 8-10 minutes, or till stake fat is cooked and has a nice golden sear and charring.
- Remove stake from oven and let sit for 5-10 mins. Slice or divided stake as desired.

Tips and stuff...

- I like to make a loaded mash potato or seared Brussel sprout or asparagus, with a light lemon butter dressing.
- I keep the bone and boil it down for broth, but first I break it down to smaller pieces.