

Tomahawk Steak

3-4 lb. Tomahawk Steak

Salt

Pepper

10 Cloves of Garlic

4 Tablespoons Butter

4 Rosemary Sprigs

4 Thyme Sprigs



Carve like this after 10 minute rest

Pan sear steak 3 minutes on each side

Pan sear steak edges a minute each

425 degrees oven 10 minutes

135 degrees inside temp for medium rare

Let rest 10 minutes

Butter Sauce

While steak is in the oven, cook butter, garlic, rosemary and thyme in a pan at low heat for 3-4 minutes.