



WHISTLERGRILLS

# Reverse Seared Tomahawk Steaks

CHERRY SMOKED REVERSE SEARED TOMAHAWK STEAKS

Paired with a Chimichurri sauce and char grilled iceberg lettuce, topped with a ranch style dressing. A recipe you won't regret trying!

Prep time - 45 mins Cook time - 90 mins Skill level - moderate Serves - 4-6

## Ingredients

### Steaks:

Tomahawk Steaks (ribeye bone in)  
Sunflower oil  
Salt and pepper

### Chimichurri Sauce:

125ml Olive oil  
2 tbsp of red wine vinegar  
3 cloves garlic crushed  
1 large red chilli – seeds removed and finely chopped  
1 tsp of dried oregano  
1 tsp salt  
½ tsp of black pepper  
3 tbsp of parsley, finely chopped  
Handful of chopped parsley

### Char grilled lettuce & dressing:

1 iceberg lettuce  
80ml Mayonnaise  
80ml Buttermilk  
1 tbsp rice vinegar  
1 or 2 tsp of Chipotles chilli in adobo sauce  
Zest of half of lime  
1 tbsp lime juice  
Salt and pepper to taste  
3 tbsp of fresh dill – finely chopped  
35g of chopped almonds  
A little olive oil for brushing over cut sides of lettuce



## Method

### Steaks:

Remove the steaks from the fridge at least 1 hour before the cook

Soak the cherry wood chips and leave for 30 minutes. Oil and season steak and leave for 15 minutes

Prepare the grill to receive the smoker box (shown in video) and put burner under smoker box on full heat in order for it to get very hot. Drain the wood chips, add to smoker box and add smoker box lid

When the chips are in, reduce the heat under the box to low and bring the grill to a steady 120 - 130°C

When the BBQ is smoking, place the steaks on a grate away from any direct heat and keep the lid closed

Halfway through the cook (steak internal temp) around 30°C, turn them over. When the steaks reach an internal temperature of around 52°C remove them from grill. Turn all the burners up high to bring the temperature of the grill up to around 300°C

Sear the steaks for about 1 / 2 minutes each side to give them a nice crust. For medium rare the steak needs to be between 55 and 60°C. Using a temperature probe will help you determine this!

Once your desired cook level is reached, remove the steaks from the grill and let them rest for 15 to 20 minutes

### Chimichurri Sauce:

Mix all the ingredients together in a bowl. This can be done up to 24 hours in advance. Drizzle over your steaks.

### Char grilled lettuce with a ranch style dressing:

Mix all the ingredients together in a bowl with the exception of the almonds (this step can be done in advance)

Cut the lettuce into 4 quarters (cut through the core and not horizontally). See video

Brush olive oil over the cut sides

Place on the hot grill, cut side down and cook until all the flat sides become nicely charred and the lettuce becomes a little softer

Serve and drizzle with the ranch sauce and then scatter over the chopped almonds to finish

I accompanied the above with hot Jersey royal potatoes with melted butter and lemon zest!



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