

Cowboy Butter Tomahawk Steak

Prep: About 1 hour (seasoning rest at room temp) • Cook: Not specified; sear 2 minutes per side, then flip every minute until desired doneness

A thick-cut tomahawk is seared over ripping hot charcoal for a crispy, smoky crust and juicy interior, then finished with rich, flavor-packed cowboy butter.

Ingredients

- 1 tomahawk steak (1.5-inch thick)
- to taste Meat Church Holy Cow BBQ rub
- to taste cowboy butter (for topping)

Instructions

1. Trim off any hard fat that won't render from the tomahawk steak.
2. Season all sides of the steak generously with Meat Church Holy Cow and let the seasoning adhere.
3. Let the seasoned steak sit at room temperature for about 1 hour so it cooks evenly.
4. Prepare a ripping hot charcoal grill.
5. Sear the steak for about 2 minutes per side.
6. Continue cooking, flipping the steak every 1 minute until you reach your desired char and doneness.
7. For medium-rare, target 130-135°F final temperature; account for carryover cooking by pulling the steak about 10°F early (e.g., pull at ~125°F for a 135°F finish).
8. Transfer the steak to a board and rest for at least 10 minutes.
9. Top with cowboy butter (or any compound/plain butter) while resting.
10. Slice and serve.

Tags: Beef, Steak, Grilling, BBQ, American, Compound Butter
