

RASTELLI'S™

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Black Angus Beef Tomahawk Steaks



Defrost steak overnight in the refrigerator. When ready to cook, remove Steak from refrigerator and let rest on the counter for 1 hour to bring to room temp.

Preheat oven 325°F. Heat skillet or grill to medium high heat. Brush both sides of steak with oil and season generously with our Rastelli Signature Seasoning. Wrap the bone of the Tomahawk with foil to keep it from burning during cooking. Sear steak in the skillet or on the grill for approximately 2-3 minutes per side to lock in juices.

Place the steak onto the rack of a roasting pan. Cook in oven until desired doneness. (About 45 minutes for rare and 125 F; 45-50 minutes for medium-rare at 135 F; 50-55 minutes for medium at 145 F.

Remove steak from oven and let rest 10 minutes prior to serving.

**Oven times may vary so please use your meat thermometer to check internal temperature to ensure doneness.*