



CELEBRATE **DAD**



SRF 極
SNAKE RIVER FARMS.

GOLD GRADE
DRY AGED
**Wagyu
Tomahawk
Steak**

- Dry-aged beef is best when cooked rare to medium rare.
- Dry-aged beef will cook much faster than traditional beef. Always use a meat thermometer to check doneness.
- Bring your meat it to room temperature before cooking.
- Season steak with your favorite seasoning, we recommend El Gaucho seasoning.

ZUPAN'S
— MARKETS —

GRILL

1. Season steak with favorite seasoning and allow to come to room temperature (1-2 hours). Refrigerate on a wire rack for 2-4 hours uncovered. Remove steak from fridge 1 hour before cooking, allowing it to come to room temperature.
2. Prepare grill for 2-zone grilling (direct & indirect heat). Light grill on high on one side, and low on the other side. Allow grill to come to 400° for searing.
3. Once grill has heated up, sear steak over the hot side of the grill for 4 minutes on each side. Halfway through each side (so after 2 minutes), rotate the steak 45-90 degrees to form grill marks on the tomahawk.
4. After the steak has seared for 4 minutes on each side (8 minutes total), move steak to the cooler side of the grill.
5. Close lid and cook until internal temperature of the steak reaches 115° for medium rare.
6. Remove steak from grill and let it rest for 10-15 minutes before slicing. The steak will continue to cook while resting to the perfect 125° for medium rare. Top with compound butter if desired.

SEAR/OVEN

1. Season steak with favorite seasoning and allow to come to room temperature (1-2 hours).
2. Preheat oven to 350°.
3. In a heavy skillet or oven-proof pan, heat 2 tablespoons olive oil over high heat until it's just starting to smoke. Lay the tomahawk steak into the skillet and sear 1 minute. (Step back a bit since it will smoke and spatter.) Lower the heat to medium-high and cook for 5 minutes without moving it.
4. Using tongs and the bone as a handle, turn the steak over and cook another 3 minutes.
5. Transfer steak to oven roasting until internal temperature comes to 115°, flipping halfway through.
6. Remove from oven and place on cutting board and tent loosely with foil and allow to rest. The steak will continue to cook while resting to the perfect 125° for medium rare. Top with compound butter if desired.