

# MAKE THIS RECIPE STEP-BY-STEP

## INGREDIENTS LIST FOR THE KOSHER DRY AGED USDA PRIME TOMAHAWK -

1 Prairie Street Prime  
Kosher 30-Day Dry Aged  
USDA Prime Tomahawk

Kosher salt

Freshly ground black  
pepper

## TO PREPARE YOUR KOSHER REVERSE SEAR 30-DAY DRY AGED USDA PRIME TOMAHAWK

- 1 Preheat your oven to 325F.
- 2 Generously season all sides of your 30-Day Dry Aged Tomahawk steak with Kosher salt and ground black pepper. Fit a baking rack in the bottom of a heavy roasting pan and place the steak on top. Place the steak in your oven for approximately 35 minutes or until the internal temperature of the steak reads 120F.
- 3 Once the 120F internal temperature is reached, remove the steak from the oven and let rest elevated on a separate baking rack. This time, approximately 20 minutes, will allow the internal temperature of the steak to rise to the perfect 125F for medium rare and for air to circulate around the outside of the meat.
- 4 Preheat a large heavy-duty pan or cast-iron skillet on the grill or stove top. Carefully sear all around the outside of the steak. Once seared, return to the baking rack and let rest for a final time before slicing and serving.

## INGREDIENTS FOR THE ROASTED WINTER SALAD WITH HERB SAUCE -

2 endive, halved  
lengthwise

## TO PREPARE YOUR ROASTED WINTER SALAD WITH HERB SAUCE

- 1 Preheat a clean baking sheet in a hot oven.
- 2 Meanwhile, toss your endive, parsnips, and grapes with extra virgin olive oil, coarse Kosher salt, and ground black pepper. Carefully place on the preheated baking sheet and return to a 400F oven.

1 large parsnip, peeled and sliced on a bias

1 cup seedless red grapes

½ cup fresh parsley

½ cup fresh mint

½ cup fresh dill

2 cloves garlic

1 teaspoon capers

½ teaspoon cumin

½ lemon, juiced

2 tablespoons extra virgin olive oil

Remove the vegetables and grapes when fragrant and slightly caramelized.

3

In a small food processor blend together your herbs, capers, cumin, and garlic with a pinch of salt. Slowly drizzle in the extra virgin olive oil and lemon juice while the processor is blending.

4

Serve the roasted salad with herb sauce drizzled on top next to thick slices of your Kosher Reverse Sear 30-Day Dry Age Tomahawk steak!

Bon Appétit!