

Tomahawk Steak with Rojo Chimichurri and Salsa Verde



ROJO CHIMICHURRI:

1 cup	roasted red pepper
1 cup	fresh red pepper, finely diced
½ cup	cilantro
½ cup	parsley
1	red onion, finely diced
¾ cup	olive oil
1 tbsp	lemon juice
¼ tsp	chili flakes
1 tsp	smoked paprika
...	salt and pepper to taste

Blend all ingredients for rojo chimichurri in a food processor, except fresh pepper and red onion. Stir in red onion and fresh pepper after blended. Season with salt and pepper.

SALSA VERDE:

1 bunch	oregano
2 bunches	mint
½ bunch	cilantro
3 cloves	fresh garlic
1 tbsp	Dijon mustard
¼ cup	red wine vinegar
1 cup	olive oil
1 tsp	lemon zest
1 small	shallot
...	salt and pepper to taste

Blend all ingredients in a food processor, except olive oil. Slowly pour in oil and blend for 1-3 minutes. Season with salt and pepper.

TOMAHAWK STEAK:

1	Tomahawk steak (serves 2 guests)
...	kosher salt and pepper
1 cup	blue cheese (we recommend Celtic Blue)

Heat an outdoor grill to highest heat. Season steaks generously with salt, pepper and some olive oil. Use a generous amount of salt as this is a thick steak. Sear the steak for 3 to 4 minutes on each side. Turn off one side of the grill and keep the steak on this side with the lid closed, flipping once at 10 minutes. Remove at 115-125° for medium to medium rare - approx. 20-25 min.

Crumble blue cheese over steak and place back on the grill until cheese is slightly melted. Let the steak rest for 5 minutes. Slice into 1-inch strips and serve on wood board with the rojo chimichurri and salsa verde.

- *Enjoy with a glass of Cabernet Franc!*