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## CONTACT

Hellenic Restaurant:  
631 477-0138

[www.TheHellenic.com](http://www.TheHellenic.com)

# BBQ'd Steaks

Feeds 2-4 people

2 [Tomahawk Steaks](#) (30-32 oz each)

2 tbsp. [Fine Himalayan Salt](#)

1 tbsp. [Organic Peppercorns](#)

3 tbsp. [Horseradish](#) finely minced in a food processor

3 tbsp. [KerryGold® Salted Butter](#) at room temperature

1. Cold smoke the steaks for one hour. I use pellets: 40%/40%/20% Hickory, Cherry, Mesquite
2. Mix the butter and horseradish together
3. Season the steaks liberally and evenly with salt and pepper.
4. Turn all burners on grill to high.
5. Using an infrared thermometer, get the grate temperature to 500-550 deg F
6. Turn off the right side and set the left side on low.
7. Place the steaks on the right side on an angle, close the lid and let sear for two minutes.
8. Turn the steaks 45 degrees and relocate them to another section of the right side of the grill. Cover and let them sear for another two minutes.
9. Turn the flame off on the left side
10. Move and flip the steaks over onto the left side.
11. Cover the steaks with finely pureed horseradish and butter mixture.
12. Turn the burners up on the right side to low
13. Insert a probe thermometer into the center of the thinnest steak and set the alarm to 125 deg F (medium rare).
14. Close the lid and do not open it until the alarm goes off.
15. Cover the steaks in a container with plastic wrap and let them rest for 15 minutes.

For preparation instruction, watch the video on YouTube:

<https://www.youtube.com/watch?v=RoY192AvKjQ&feature=youtu.be>