

Grilled Tomahawk Steak with Roasted Potatoes, Onions and Parsley Sauce

At Franklin Farmers Market, it's honestly hard to choose what to grill first. This week's recipe features a beautiful 100% grass-fed, bone-in ribeye from River Cottage Farm, a.k.a. The Tomahawk.

I keep it pretty simple when it comes to grilling most steaks using sea salt, fresh ground black pepper and a touch of olive oil and here is no exception. This approach lets the quality and flavor of the beef shine through.

Organically raised new crop fingerling potatoes and onions from Delvin Farms roasted in the iron skillet, and a quick bright and acidic parsley sauce round out a perfect summer dish. Don't forget to let the steak rest before carving, makes all the difference in the world. Hope to see you on Saturday at the Market!



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Serves 4

- 1 ½ lb bone-in ribeye
(Tomahawk steak from River Cottage Farm)
- 1 tsp olive oil
- 1 tsp sea salt
- ½ tsp fresh ground black pepper
- 2 lbs fingerling potatoes, cut into ½ inch slices
(Delvin Farms)
- 2-3 smaller new onions sliced ½ inch thick
(Paradise Produce)
- 1 tbl olive oil
- ½ tsp sea salt
- Touch of black pepper from the mill

Fire up the grill to medium-high heat, about 450F. Season the Tomahawk steak with the olive oil, sea salt, and black pepper and let come to room temp. Heat a cast-iron skillet on the stove top to medium heat and lay the potatoes then drizzle ½ the olive oil over them. Pan roast for 6-8 minute on each side until golden and tender. Set aside and then add the onion slices and follow the same steps as for the potatoes (you can also grill the onions while you're at it!). Set aside while you grill the steak.

Grill the steak over medium-high heat for 2 minutes, turn and grill 2-3 minutes more. Turn over again and continue grilling and turning for another 2-3 minutes. Check the internal temp using an insta-read thermometer, 130-135F for medium-rare and 145F for medium.

Remove the steak to a serving platter and let rest for 10 minutes. Now carve to bone off the meat and slice the steak into 8 pieces and serve with the potatoes, onions and parsley sauce. Be sure to spoon over any juices accumulated on the serving platter. Enjoy!

For the Parsley Sauce

- 1 bunch flat leaf parsley (Rosecreek Farm)
- 1 little clove garlic, peeled
- 2 tbl olive oil
- 1 tbl red wine vinegar or lemon juice
- ½ tsp sea salt
- Touch of black pepper from the mill



Combine all ingredients in a food processor and blend until roughly combined, don't go too smooth here. Set aside or refrigerate covered for up to 4 days.

That's it, enjoy!
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