

# MAKE IT A BARTH'S FATHER'S DAY

Barth's has everything you need to make dad feel extra special this Father's Day. Fire up some hearty Tomahawk steaks or smoke some seafood on our grilling planks. Throw in a Barth's hat, tee, or grilling apron to complete the occasion.



## Tomahawk Steak Recipe

The trick to a tasty Barth's Tomahawk steak is to reverse sear it – that's right, you sear it last. Generously sprinkle both sides of your steaks with salt and pepper. Pre-heat your oven to 300 o. Stand your steaks in an oven roasting pan and bake for about 50 minutes, checking the temperature after about 40 minutes. Be sure to have a meat thermometer handy.

When the internal temperature (measured in the center of the steak) measures 100o, fire up the grill to the highest setting (600o would be perfect).

Continue baking your steak until it reaches an internal temperature of 125 o for medium-rare or 130o for medium. (Measure the temperature in the center of the steak.) Once your steak hits your desired internal temperature, transfer it to the grill and sear for about 1 minute per side. Allow to rest for 5-10 minutes before slicing and serving.