



TOMAHAWK STEAK (RIB WITH LEG)

A hearty wine that goes well with a hearty piece of red meat.



Serves 4 people



Cooking time: 60 minutes

INGREDIENTS

- 2.6 lbs (1.2 kg) Tomahawk steak
- 1/2 Tbsp fresh peppercorns
- Sea salt
- 1 Tbsp chopped chives
- 2 cloves garlic
- 1 1/4 cups (300 g) sour cream
- 4 baked potatoes

Wine suggestion: [Zinfandel](#)

PREPARATION

Rub 2.6 lbs (1.2 kg) Tomahawk steak with coarsely ground pepper and freshly ground sea salt.

Take steak out of fridge 1 hour before preparing. Bake steak approx. 30 minutes at 280 °F (140 °C).

Mix 1 1/4 cups (300 g) sour cream with 1 Tbsp chopped chives and 2 cloves garlic.

Bake 4 mid-sized potatoes in aluminium foil on BBQ or in oven approx. 60 minutes.

Slice potatoes open and spoon sour cream-herb mixture on top.