

Tomahawk Sauce

Tomahawk Sauce Tomahawk Sauce is a bold, flavorful condiment that pairs perfectly with grilled meats, especially a juicy tomahawk steak. While there isn't a single definitive recipe, it typically combines smoky, tangy, and slightly sweet flavors.

Ingredients:

- ½ cup mayonnaise
- 2 TBSP Dijon mustard
- 1 TBSP whole-grain mustard
- 1 TBSP Worcestershire sauce
- 1 TBSP smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 TBSP honey (or maple syrup for smokiness)
- ½ tsp cayenne pepper (optional, for heat)
- Salt & black pepper to taste

Instructions:

- In a bowl, mix mayonnaise, Dijon mustard, and whole-grain mustard until smooth.
- Season with salt, black pepper, and cayenne (if using).

Serving Suggestions:

- Perfect for tomahawk steak, ribeye, or grilled pork chops.
- Pairs well with smoked meats and roasted vegetables.

Variations:

- Spicy Version: Add hot sauce or chipotle peppers for extra heat.
- Herb-Infused: Mix in chopped parsley, chives, or rosemary for freshness.
- Creamier Texture: Add a splash of buttermilk or sour cream for a milder taste.

Smoky Coffee Tomahawk Sauce

Great for: Adding deep, rich umami flavors.

- Ingredients:
- ½ cup ketchup
- 2 TBSP balsamic glaze
- 1 TBSP espresso powder (or ¼ cup strong brewed coffee)
- 1 TBSP brown sugar
- 1 tsp smoked paprika
- 1 tsp garlic powder
- ½ tsp chipotle powder (for heat)
- 1 TBSP Worcestershire sauce
- Salt & black pepper to taste

How to Make: Simmer all ingredients in a saucepan for 5-7 mins until thickened. Brush on steak while grilling or serve as a dipping sauce.

Creamy Horseradish Tomahawk Sauce

Ingredients:

- ½ cup sour cream
- 2 TBSP prepared horseradish (adjust to taste)
- 1 TBSP Dijon mustard
- 1 tsp lemon juice
- 1 TBSP chives, finely chopped
- ½ tsp garlic powder
- Salt & black pepper

How to Make: Mix all ingredients and chill for 1 hour before serving.

Spicy Bourbon Glaze

Great for: A sticky, sweet, and boozy finish.

- Ingredients:
- ¼ cup bourbon
- ¼ cup brown sugar
- 2 TBSP soy sauce
- 1 TBSP apple cider vinegar
- 1 tsp crushed red pepper flakes
- 1 clove garlic, minced

How to Make: Simmer until reduced by half, then brush onto steak during the last few minutes of grilling.

Chimichurri (Argentinian-Style Herb Sauce)

Ingredients:

- ½ cup parsley, finely chopped
- ¼ cup cilantro (optional)
- 3 cloves garlic, minced
- 2 TBSP red wine vinegar
- ¼ cup olive oil
- ½ tsp red pepper flakes
- Salt to taste

How to Make: Mix all ingredients and let sit for 30+ minutes before serving.

Blue Cheese Butter

Great for: Melting over a hot tomahawk steak.

- Ingredients:
- ½ cup softened butter
- ¼ cup crumbled blue cheese
- 1 TBSP chopped chives
- 1 tsp Worcestershire sauce
- Black pepper

How to Make: Mix and roll into a log using plastic wrap. Chill, then slice onto hot steak.

Black Garlic & Gochujang Steak Sauce Umami Bomb with Korean Heat

Perfect for: A deep, funky, slightly sweet kick.

Ingredients:

- 3 cloves black garlic (or roasted garlic in a pinch)
- 2 TBSP gochujang (Korean fermented chili paste)

- 1 TBSP soy sauce
- 1 TBSP honey
- 1 tsp sesame oil
- 1 TBSP rice vinegar
- 1 tsp grated ginger
- Toasted sesame seeds (garnish)
- Method: Blend everything until smooth. Drizzle over sliced steak.
- Citrus-Ancho Chile Sauce (Bright & Smoky with a Kick)

Perfect for: Cutting through rich, fatty meats.

- Ingredients:
- 2 dried ancho CHILES (rehydrated & blended)
- 1 TBSP apple cider vinegar
- 1 tsp cumin
- 1 tsp brown sugar
- ½ tsp cinnamon
- Salt to taste

Method: Simmer until thickened, then strain for silky texture.

Gorgonzola Cream Sauce (Decadent & Funky)

Perfect for: Blue cheese lovers who want extra richness.

Ingredients:

- ½ cup heavy cream
- 1 TBSP butter
- 1 tsp Dijon mustard
- 1 clove garlic, minced
- Black pepper & chives (garnish)

Method: Melt butter, sauté garlic, add cream & cheese, simmer until thick.

Green Goddess Steak Sauce (Herbaceous & Fresh)

Perfect for: A lighter, herb-packed alternative.

Ingredients:

- ½ cup Greek yogurt (or mayo)
- ¼ cup parsley
- ¼ cup basil
- 2 TBSP tarragon
- 1 clove garlic
- 1 TBSP lemon juice
- 1 tsp anchovy paste (optional, for umami)
- Salt & pepper

Method: Blend until smooth. Chill before serving.

Honey-Sriracha Butter (Sweet, Spicy & Melt-in-Your-Mouth)

Perfect for: Glazing hot steak right off the grill.

- Ingredients:
- ½ cup softened butter
- 2 TBSP Sriracha
- 1 TBSP honey
- 1 tsp smoked paprika
- ½ tsp garlic powder

Method: Whip together, roll into a log in plastic wrap, chill, then slice onto steak.

Whiskey Peppercorn Sauce (Classic Steakhouse Style)

Perfect for: A boozy, creamy, peppery punch.

Ingredients:

- 2 TBSP whiskey (or bourbon)
- ½ cup heavy cream
- 1 TBSP whole black peppercorns (crushed)
- 1 tsp Dijon mustard
- 1 shallot, minced
- 1 TBSP butter
- Beef stock (optional, for thinning)

Method: Sauté shallots, deglaze with whiskey, add cream & reduce.

Peruvian AJI Verde Spicy Zesty & Addictive

Perfect for: A South American twist.

- Ingredients:
- 2 jalapeños (seeds removed for less heat)
- ½ cup HUACATAY herb (or sub cilantro & mint)
- ¼ cup cotija cheese (or feta)
- 2 cloves garlic
- 2 TBSP lime juice
- ¼ cup neutral oil
- Salt to taste

Method: Blend until smooth. Serve cold.

Miso-To GARASHI Butter Japanese Umami Bomb

Why? Sweet white miso + spicy to GARASHI = magic on beef.

Ingredients:

- ½ cup softened butter
- 2 TBSP white miso paste
- 1 TBSP honey
- 1 tsp sesame oil
- Black sesame seeds (garnish)

Method: Whip together, chill, and melt over seared steak.

Charred Pineapple-Habanero Glaze Tropical Heat Wave

Why? Sweet, smoky, and brutal—in the best way.

Ingredients:

- 1 cup charred pineapple chunks (grill or broil until blackened)
- 2 TBSP dark rum
- 1 TBSP lime juice

- 1 tsp fish sauce (trust me)
- ½ tsp allspice

Method: Blend until smooth, simmer until syrupy. Brush on steak last 5 mins of grilling.

XO Butter Luxury Cantonese Inspired

Why? Dried scallops, shrimp, and chilies = next-level umami.

Ingredients:

- ¼ cup homemade or store-bought XO sauce
- ½ cup brown butter (cooled slightly)
- 1 tsp grated ginger
- 1 TBSP fried shallots

Method: Fold XO sauce into brown butter. Drizzle over sliced steak.

Mole Negro Espresso Sauce Mexican Dark Magic

Why? Chocolate, chilies, and coffee? Game over.

Ingredients:

- 2 TBSP mole negro paste (or 1 OZ dark chocolate + 1 tsp chipotle powder)
- ½ cup chicken stock
- 1 shot espresso
- 1 TBSP raisins (blended into paste)
- 1 tsp cumin
- Salt to taste

Method: Simmer until thickened. Serve warm.

Lemongrass Coconut Drizzle Vietnamese Vibes

- Why? Bright, herbal, and creamy without dairy.
- Ingredients:
- 1 stalk lemongrass (bruised, finely chopped)
- ½ cup coconut milk
- 1 TBSP fish sauce
- 1 tsp palm sugar
- 1 makrut lime leaf (sub: lime zest)
- 1 red chili, sliced
- Method: Simmer 10 mins, strain, reduce slightly.

Black Cherry Port Reduction Fancy AF

Tomahawk Sauce

Why? Like steakhouse sauce, but fruitier.

- Ingredients
- ½ cup port wine
- ¼ cup black cherry jam
- 1 shallot, minced
- 1 TBSP balsamic vinegar
- 1 sprig rosemary
- Pinch of clove

Method: Reduce by half, strain, and glaze steak.

Fermented Chili Lime Salt For the Minimalist

Why? Sometimes less is more—but make it flavorful.

- Ingredients:
 - ¼ cup flaky salt
 - Zest of 2 limes
 - 1 tsp fermented chili paste (e.g., gochujang or sambal)
 - 1 tsp msg (optional, for turbo umami)
 - Method: Mix and crush with mortar/pestle. Sprinkle on hot steak..
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