


HOW TO COOK OUR FAMOUS TRI-TIP



WHAT MAKES OUR TRI-TIP SO FAMOUS?

We start with a USDA Choice Grade tri-tip and add the marinade, which is our own recipe packed with bold burgundy flavor. Then we tumble the marinated meat. Tumbling ensures there is consistent marinade flavor throughout the meat and also adds tenderness. The result is a delicious flavor profile created with today's outdoor grilling lifestyle and chef enthusiast in mind.

 <p>GRILL</p>	<p>Grill: Prepare grill for direct and indirect medium-high heat.</p> <p>Sear the tri-tip 5-7 minutes per side over direct heat until nicely brown and meat starts to caramelize.</p> <p>Move the tri-tip over the indirect heat area and grill another 10-15 minutes per side.</p> <p>For medium-rare, internal temperature of the tri-tip should be 130°F.</p> <p>Transfer to a cutting board and let rest for 5-10 minutes before slicing. Slice thin against the grain.</p>
<p>OVEN ROAST</p>	<p>Oven: Preheat to 450°F.</p> <p>Place the tri-tip in a shallow roasting pan and put in preheated oven.</p> <p>Turn down the temperature to 350°F and let the tri-tip cook for 12-14 minutes per pound.</p> <p>After 30 minutes, check the internal temperature.</p> <p>For medium-rare, internal temperature of the tri-tip should be 130°F.</p>