

Tri-Tip

Tri-Tip roast is cut from the bottom sirloin and is just as triangular as the name suggests. Tri-tip is to California what brisket is to Texas—the signature BBQ. I knew about them for more than twenty years before I ever saw one in a Texas butcher case, and they're still hard to find in Dallas, but I must admit those surfer dudes have got a winner here. There's high yield, with minimal waste and you'll love the simplicity of the prep and cook, which can be operated with your favorite beverage in one hand.



A beautifully marbled 3.2 lb Tri-Tip: Almost too pretty to cook!

INGREDIENTS: Tri-tip roast, Steakmaker

Tri-tips don't usually need much trimming, but any fat over $\frac{1}{4}$ " thick can be removed. Rinse the roast and while its damp coat it thoroughly on all sides with STEAKMAKER and let it stand fat side down for at least one hour, preferably 2.



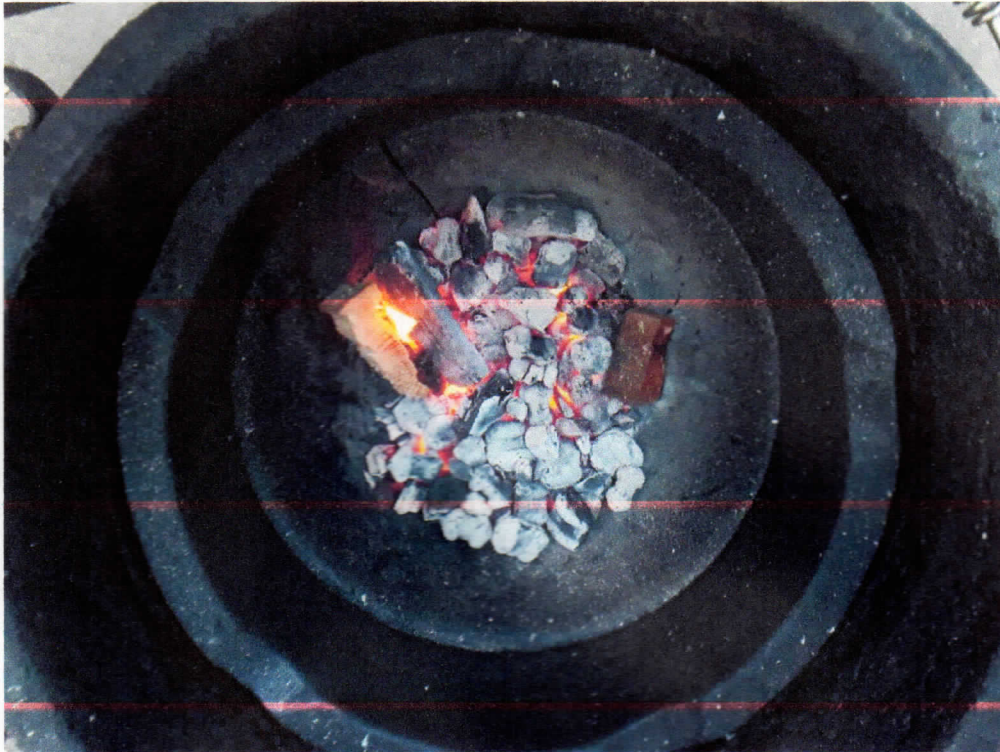
Completely coat your Tri-Tip with STEAKMAKER

The STEAKMAKER will melt down into a beautiful glaze



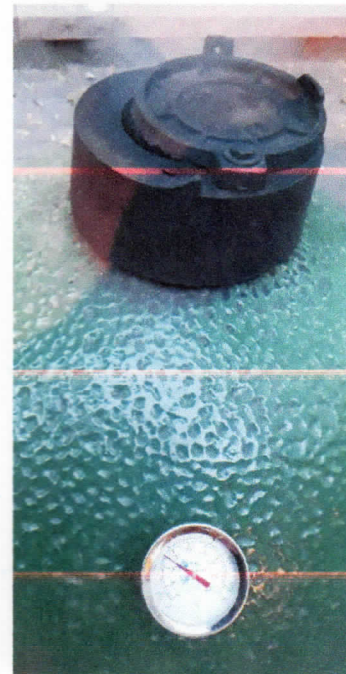
After 2 hours, most of the STEAKMAKER absorbs into the Tri-Tip for a beautiful glaze.

You want a moderate fire; low-medium on a gas grill, or 250-300 over a well-controlled charcoal fire. I prefer charcoal with the coals just grayed over and arranged in a strip down the center of the pit with smokewood chunks on both sides.



Even if the wood chunks flare up, they'll be beside, not under, the Tri-Tip

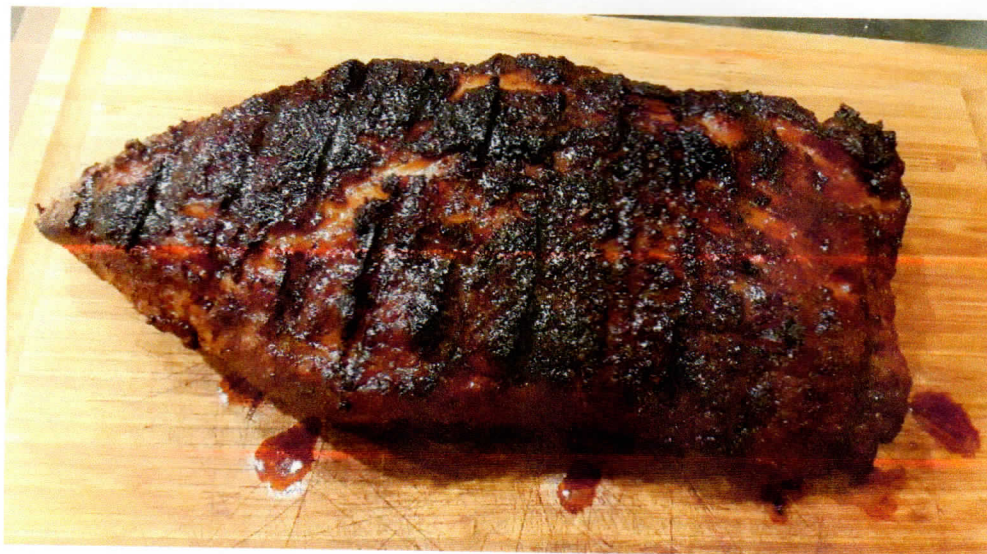
Close the lid, set the top vent to just a crack and the bottom vent about $\frac{3}{4}$ closed. You don't want glowing coals with a lot of radiant heat, you want a gentle glow and slow-moving smoke. Bring the pit to a steady 250-300 degrees, and start your Tri-tip fat down, directly over the fire.



Watch your smoke. When the fat gets hot enough to start dripping, you want it on top of your roast, basting the meat as the fat melts. When the drips start, you'll see a lot more smoke—that's your signal to turn that Tri-Tip. Flip it over and leave it meat-side down.



Keep your temp 250-300, and the smoke going, adding more wood if necessary. Stick a meat thermometer in the center of the thickest part and wait for the temp to hit 135-140. Tri-Tip is best a bit rare, and gets pretty chewy if it's well-done. Let it rest 5-10 minutes before you slice it.





Look closely at the meat and you'll see the grain—cut across the grain and you'll have tender, delicious meat that's so juicy and flavorful, with just a pleasant bit of texture.



And Tri-Tip is stunning as the centerpoint of a cold platter, for the next day (or two).