

RECIPE: ETHAN'S TRI-TIP

PAIR WITH: TAKE THE PEBBLE



INGREDIENTS:

3lb Tri Tip	1 Tbsp smoked paprika
1 Tbsp Kosher salt	2 tsp onion powder
1 Tbsp black pepper	2 tsp dried rosemary
1 Tbsp garlic powder	½ tsp cayenne pepper

INSTRUCTIONS:

1. Put all the of the seasoning into a bowl and mix together
2. Trim all the silver skin off and pat the tri-tip dry
3. Lay the meat on plastic wrap and rub the mixed seasoning all over the tri-tip. Wrap up tightly and let marinate in the fridge if possible, I recommend 24 - 48 hours
4. Let seasoned tri-tip sit at room temp for 30 minutes.
5. Preheat Grill:
Gas: Preheat grill to med-high, leaving burners on one side off to create an area to cook with indirect heat.
Charcoal: Bank warmed coals on one side of the grill to create the area for indirect heat.
Smoker: I would recommend Oak wood (red oak is best).
6. Grill tri-tip slowly over indirect heat, until meat thermometer reads 115°F in the middle of the steak (be sure to flip to grill evenly, try to do as little as possible to keep the heat in the grill).
7. Once at 115°F, move it over direct heat and continue grilling on each side for 2 minutes, until the surface creates a nice charred crust and the temp reads 125°F. Remove from the grill.
8. Wrap loosely in foil and allow tri-tip to rest for at least 10-15 minutes before slicing (the tri tip will keep cooking while it's resting).
9. Slice the tri-tip against the grain and enjoy.