



#MakeItGAP

RECIPES

SMOKED TRI TIP

YIELD: 6 Servings

INGREDIENTS:

2 pound Tri-Tip Beef Roast
1 Tbsp. olive oil
1 Tbsp. kosher salt
1 Tbsp. coarse ground pepper

PREPARATION:

Preheat smoker to 225°F using a fruit wood like apple or consider oak.

Cover the tri-tip in olive oil. Combine the salt and pepper and sprinkle over tri tip liberally. Don't be afraid to get a nice crust on there with a liberal coating of the rub.

Place tri-tip on smoker unwrapped for 60-90 minutes. Cook until internal temperature reaches 125°F-130°F for rare and remove. (*See notes, below.*)

Wrap tri-tip in foil and let rest for 15 minutes, this will continue the cooking process another 5°. This also makes the cut extremely tender as the juices slowly redistribute into the meat.

Cut across the grains in thin strips and serve.

NOTES

Trimming Tri-Tip: There may be some silver skin that needs to be removed with a sharp filet or boning knife. That will help with texture when it is done.

Slicing: When slicing any cut of beef, it's important to slice against or perpendicular to the grain. This helps keep the structure of the beef intact for good texture. Look at the lines of the cut. Start with the thin end and cut. As you get to the thicker side, rotate roughly 45 degrees and finish slicing. You will have thin small slices from the thinner and and longer slices for the thicker side. That is normal.

Internal Temperature of Beef: Cook to your desired internal temperature. Rare 125-130°F, medium rare 130-135°F, medium 135-145°F, medium well 145-155°F, well done 160°F.

Recipe adapted from vindulge.com