



FOLDED HILLS

WINERY · RANCH · FARMSTEAD



Cooper's Favorite

Juicy Smoked Tri-Tip

SERVINGS: 8

EQUIPMENT

- Smoker (any type)
- Wood chips or wood pellets (preferably red oak or mesquite)
- Meat thermometer (preferably a leave-in digital thermometer)
- 12-inch cast-iron skillet

INGREDIENTS

- 1 tri-tip
- 2 tablespoons olive oil
- Kinder's Buttery Steakhouse Rub
- Dried rosemary
- Butter

DIRECTIONS

1. If tri-tip is untrimmed, use sharp knife to cut off the large fat cap. Flip tri-tip and trim off any excessive pieces of fat and silver skin.
2. Rub olive oil all over tri-tip. Stir together Kinder's Buttery Steakhouse Rub and dried rosemary, and rub all over meat so it's well-coated. If desired, you can wrap meat in plastic wrap and allow it to dry brine in the fridge for 12-24 hours. This step is optional, and you can move straight to smoking if you'd like.
3. Place tri-tip directly on grates of a 200° smoker with a water pan. Insert the leave-in meat thermometer, close lid, and smoke for about 55 minutes or until it reaches 5-10° below your desired final internal temperature (see notes).
4. As meat nears desired temperature, heat cast-iron skillet over medium-high heat until it's blazingly hot. Right before searing meat, add the butter, which will melt almost instantly. Place tri-tip in hot skillet. You might need to curl the small end to help it fully fit. Sear until browned, about two to three minutes. Flip and repeat on other side.
5. Remove tri-tip from the skillet and place on a cutting board. Allow it to rest for five to 10 minutes.
6. Cut into thin slices against the grain, rotating the meat as needed when the grain direction changes.
7. If desired, spoon remaining melted butter on meat.
8. Serve with 2021 August White and enjoy!

NOTES

- Remove the meat when it's 5-10° below these final temperatures: 125° for rare, 155° for medium rare, 140° for medium, 155° for medium well, 60° for well done
- Highly recommend not cooking above medium rare with medium being the absolute highest for the most tender, juicy meat.
- Don't skip trimming. The fat cap on top will not break down during the cooking process. It absolutely needs to be removed.
- Trim the meat right after removing it from the refrigerator. Cold meat is stiffer and much easier to trim.
- Don't skip the rest stage. This allows the juice to be redistributed in the meat. Tri-tip will be dry without rest stage.

PAIR WITH:

Folded Hills 2021 August White...delivering both freshness and richness, a perfect balance of Grenache Blanc and Viognier.

