

Santa Maria Style Grilled Tri-Tip

SERVINGS: 8

Recipe Courtesy of Sunset Magazine



FOLDED HILLS

WINERY · RANCH · FARMSTEAD



PAIR WITH:

Folded Hills 2020 August Red...a classic Rhône-variety blend of Grenache and Syrah with dusty and spiced aromatics alongside notes of black tea, peppercorn, and red plum on the palate. With lightly tactile tannin and lingering acidity, this blend offers versatility and flexibility as a food-pairing wine.



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INGREDIENTS

- 2 tablespoons garlic powder
- 1 ½ tablespoons kosher salt
- 1 teaspoon black pepper
- 2 teaspoons dried parsley
- 1 beef tri-tip (2 to 2 ½ pounds), preferably with some fat on one side (you can find this cut at Trader Joe's, a California-based grocery chain, or you will have to get your butcher to cut it for you)

DIRECTIONS

- In small bowl, mix garlic powder, salt, pepper and parsley.
- Rub well into meat.
- Let stand 30 minutes at room temperature.
- Meanwhile, prepare a medium-size fire on one side of a charcoal or gas grill. Set tri-tip over fire, fat side up (with a gas grill, close lid), and brown well, 3 to 5 minutes; turn over and brown other side.
- Move meat over to the area of the grill without fire, cover, and turn every 10 minutes or so, until an instant-read thermometer inserted into thickest part registers 125 to 130 degrees (around 25 to 35 minutes).
- Place meat on cutting board to rest at least 15 minutes.
- Slice across the grain.

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