

BACKYARD FLAVOR

RECIPE SERIES



GRILLED TRI-TIP ROAST

PLACE the Tri-Tip on a cutting board and remove the silver skin from the meat.

MOVE to a shallow container and pour the Sweetwater Spice Lime Jalapeno Bath over it, but saving a couple tablespoons for use later.

COVER and refrigerate for two to three hours.

DRAIN the marinade from the meat.

SEASON with Cattleman's Grill California Tri-Tip Rub as it comes up from refrigerator temp.

MIX the reserved marinade with 2 tablespoons of Grapeseed oil and coat veggies in a separate grill pan, seasoning lightly with Cattleman's rub.

PLACE the veggies on the second shelf of the cooker over medium to high heat.

WAIT ten minutes and then move the Tri-Tip onto the grill, over direct heat, for 8 minutes per side.

REMOVE the meat from the grill once it probes to an internal temperature of 125°F and cover, allowing it to "rest" for at least ten minutes before serving.

SLICE the meat against the grain, thinly, and serve.

PRO TIP: Make sure to allow the meat to rest! It's during this time that all the great flavor and juices redistribute themselves throughout the meat.

HERE'S WHAT YOU WILL NEED

3lb Tri-Tip Roast

Sweetwater Spice Lime Jalapeno Bath

Cattleman's Grill California Tri-tip Seasoning

1 Sweet Onion

1 Bell Pepper



FLAVOR PROFILES

Sweetwater Spice Lime Jalapeno Bath

Mild in spice, the lime jalapeno brine is based on a traditional al pastor recipe. It is a blend of pineapple and lime juice with Mexican oregano, cilantro, and cumin.

Cattleman's Grill California Tri-Tip Rub

Made in true California style with garlic from Gilroy, red peppers and onions from the central valley and sea salt from the central coast, home of the original Tri-Tip BBQ.