SANTA MARIA TRITIP

INGREDIENTS

DIRECTIONS

INGREDIENTS

3 lbs tri-tip granulated garlic kosher salt black pepper dried parsley canola oil

TOOLS

charcoal grill jealous devil burquettes







First, build the rub. I always use the following formula: 50% salt, 10% pepper, 30% granulated garlic, and 10% parsley. Let the tri-tip come up to room temperature. Drizzle oil over your steak (this will do two things - it helps the seasoning stick to the meat better, and it creates a better crust). Rub the seasoning onto the meat, and let it sit out for anywhere between 15 - 30 minutes.

Build a fire in your grill (no shame in using lighter cubes, makes it easy). You know the fire is ready when the coals are glowing (make sure the temperature doesn't exceed 400-degrees while you're cooking. You don't want the grill too hot.). Spread the coals into one nice even layer, and give your grates a quick clean with a wire brush. Place the tri-tip in the middle of the grill and let it sear for a few minutes. Repeat on the other side. There is no perfect time on how to cook this piece of meat - every steak is different, so we're going to look for it to come to the right temperature - 130-degrees. You can flip the meat as many times as you'd like - don't worry about it burning - it won't. Once the steak reads 130-degrees in the middle, pull it and let it rest, uncovered, for 20 minutes. Don't tent it: you want the steak to stay crisp and not overcook adding foil will steam it, ruining your crust and causing it to rise in temperature.

For serving, slice in ¼ inch pieces. You want to cut against the grain. The grain goes in three different directions on this steak, so make sure you pivot as needed. Serve with a roasted vegetable, salsa, and a good bottle of red.

AUGUSTON OXBOX

WHAT'S IN THE BOX

A NOTE FROM CHEF

TRI TIP

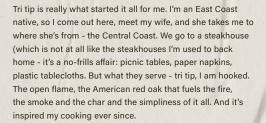
CHILI & CHEESE SAUSAGE

DRY AGED GROUND
BEEF

TERIYAKI CHICKEN THIGHS

BREAKFAST SAUSAGE

BBQ WHOLE CHICKEN



For those who aren't familiar with tri tip, it's a triangular piece of meat (hence "tri") that comes from the bottom (or "tip") of the sirloin. It's rich in meaty flavor and lower in fat, and tender as all hell. At Rare Society, we source an Australian Wagyu tri tip to elevate the dish a bit, but at home, I'm serving a cut from my preferred domestic ranch, Gold Canyon Angus. Some sort of seasonal roasted vegetable, grilled bread, salsa, and a Central Coast pinot noir complete the meal.



