

SANTA MARIA TRI TIP

INGREDIENTS

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

TOOLS

charcoal grill
jealous devil
burquettes



DIRECTIONS

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.

AUGUST

OX BOX



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

Tri tip is really what started it all for me. I'm an East Coast native, so I come out here, meet my wife, and she takes me to where she's from - the Central Coast. We go to a steakhouse (which is not at all like the steakhouses I'm used to back home - it's a no-frills affair: picnic tables, paper napkins, plastic tablecloths. But what they serve - tri tip, I am hooked. The open flame, the American red oak that fuels the fire, the smoke and the char and the simplicity of it all. And it's inspired my cooking ever since.

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.



B. Wise

