
HOW TO BUILD THE PERFECT TRI TIP SANDO

here's how we do it.

INGREDIENTS

THE SANDWICHES

3 lb tri tip
hoggie or french rolls
kerry gold salted butter
granulated garlic

THE SALSA

1 28 oz can crushed tomatoes
1 green bell pepper *seeds removed*
medium diced
1 anaheim pepper *seeds removed*
medium diced
1/4 yellow onion *small diced*
3 garlic cloves *small diced*
1/2 bunch cilantro *finely chopped*
1/2 tsp white pepper
1/2 tsp black pepper
1 tbsp salt
2 tbsp hot sauce

HOW TO GRILL A TRI TIP

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.

HOW TO ASSEMBLE THE SANDWICH

For serving, slice in 1/4 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.

Don't forget about your bread. Slice your roll, spread a healthy layer of kerry gold butter on each side, and give the butter a good dusting of granulated garlic. Grill the bread for a few minutes, so the butter melts and you start to get just a little bit of blackening around the edges. Pull it - now you're ready to build. It goes: bread, sliced tri tip, salsa, bread.

JUNE OX BOX

A NOTE FROM CHEF

A sandwich is bread, with garnishes in-between. Now, those garnishes are extremely important - and there's not much I love more than the creative freedom afforded to me by a dish that only has about three ingredients - it's great. The beauty of the shop is that we have high-quality meats to make these sandwiches with - we're smoking our own turkey, roasting our own beef, grinding our own meat, curing our own bologna, slicing NY strips for our Philly. But we're not here to talk about each sandwich on them menu - we're talking tri tip.

This week we're running our tri tip sandwich special. It's my favorite. Invented in the Central Coast in the 1950s, it's a simple build - thinly sliced, grilled or smoked tri tip (cooked medium rare so it's juicy and tender), salsa, and a toasted French roll. It's simple. First one I ever had was at Firestones in San Luis Obispo - the meat was smokey, tender, freakin' delicious. Just might be the perfect sandwich. Enjoy yours.

B. Wise

WHAT'S IN THE BOX

CHILI CHEESE SAUSAGE

CHAURICE SAUSAGE

GROUND BEEF

SANTA MARIA TRI TIP

**BALSAMIC ROSEMARY
WHOLE CHICKEN**

**VADOUVAN CURRY
CHICKEN THIGHS**