

GRILLED TRI-TIP

A crowd-pleasing hit for every occasion. Serve tender, juicy, flavorful Tri-Tip as a holiday party favorite that will have your guests begging for more.

INGREDIENTS:

- 1 Felton Angus Beef Tri-Tip Roast
- Salt & Pepper or your favorite seasoning rub

DIRECTIONS:

1. Heat grill to 225 degrees F (gas grill: use indirect heat method for with 1/2 burners on and 1/2 burners off).
2. Remove Tri-Tip from refrigerator 30 minutes prior to grilling.
3. Season liberally with salt & pepper or your favorite seasoning rub.
4. Place Tri-Tip on grill (gas grill: indirect heat side where burners are off).
5. Bring Tri-Tip to 110 degree F internal temperature. Use a meat thermometer for best results.
6. Remove Tri-Tip from grill. Turn up heat to 400+ degrees, lid closed to preheat (gas grill: all burners on for direct heat).
7. Return Tri-Tip to grill (gas grill: over direct heat). Sear on both sides, 4-5 minutes per side.
8. Sear until Tri-Tip reaches desired temperature. (We like Medium Rare: 130-135 degrees F).
9. Remove Tri-Tip from grill. Let Rest 15 minutes.

TIP: To serve a crowd, grill multiple Tri-Tip Roasts. Pull from grill at desired temperature. Store in a clean cooler with closed lid until ready to slice. Slice as you serve.



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