

Santa Barbara Tri Tip

Prep Time: 15 minutes

Cook Time: 1 hour

Marinate Time: 4 hours

2 lb tri-tip roast
1/4 C olive oil
1/4 C soy sauce
2 T Santa Barbara Sunrise tea leaves, finely
ground
4 cloves garlic, minced

1 T brown sugar
1 † ground black pepper
1 † smoked paprika
1/2 † ground cumin
1/2 † ground coriander
Salt to taste

In a large bowl, combine the olive oil, soy sauce, Santa Barbara Sunrise tea leaves, garlic, brown sugar, black pepper, smoked paprika, cumin, coriander, and salt.

Place the tri-tip roast in a resealable plastic bag and pour the marinade over it. Seal the bag and refrigerate for at least 4 hours, or overnight.

Preheat the grill to medium-high heat.

Remove the tri-tip from the marinade and let it come to room temperature.

Grill the tri-tip for 20-25 minutes per side, or until the internal temperature reaches 130°F for medium-rare.

Let the tri-tip rest for 10 minutes before slicing against the grain.