



Winemaker Joe's Untrimmed BBQ Tri-Tip

Ingredients:

- 1 whole untrimmed* tri-tip (as large as possible, 3 pounds minimum)
 - 1 jar of HCWT BBQ Marinade (available at Foursight or on our Web site)
 - Weber Grill/Kettle-Style BBQ using lump charcoal (preferred) or briquettes
- DO NOT COOK UNTRIMMED TRI-TIP ON A GAS BBQ (THE FAT CAN CATCH FIRE)**

Advance Preparation: Use the entire jar of HCWT BBQ and marinate the tri-tip for 2-4 days in the refrigerator. This will help make the tri-tip tender.

Directions: This tri-tip is best cooked using an indirect cooking method.**

To do this, place the charcoal or coals on one side of the grill. When the coals are to temperature, place the tri-tip, fat side down, directly over the coals. Wait 5-7 minutes and flip the tri-tip, placing it on the indirect-heat side of the grill (where it will finish cooking). Baste with some of the remaining marinade. Check on the meat every 7-10 minutes and baste with marinade. Cook 45 minutes to 1.5 hours. We prefer a rare-to-medium-rare center (120-140 F), which provides various levels of doneness due to the triangle shape of the tri-tip.

Let rest a minimum of 10-15 minutes before slicing against the grain.

*If you can only find trimmed tri-tip, marinate between 2 and 6 hours (any longer and the meat will be too salty). Cook only over indirect heat, until the tri-tip reaches the desired doneness level. Rest and slice per above.

**Cooking the tri-tip on the indirect-heat side of the grill will allow you to simultaneously grill garden fresh vegetables over the coals!



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Photo by Kristen Russell