

Tri Tip

Cut From:

Bottom Sirloin

\$13.19/ lb + tax

Best Prepared

- Smoked
- Grilled or seared in a cast iron, and then finished with indirect heat on grill or in oven

Meal Suggestion:

- On its own
- Steak salad
- Canyon Meadows Ranch Tri Trip Roast (see recipe card)

Canyon Meadows Ranch Santa Barbara style Tri Tip

Serves: 2-4 People
Prep time: 24 hours
Cook Time: 10 minutes

Ingredients:

- Canyon Meadows Ranch Tri Tip (1 – 1 ½ lbs.)
- ½ cup soy sauce
- ¼ cup brown sugar
- ¼ cup vinegar
- ½ tablespoon garlic powder
- 2 tablespoons minced onions
- ¼ cup pineapple juice

Directions

1. Combine ingredients in sauce pan and bring to a boil
2. Place tri tip in Tupperware, Ziploc bag or baking dish
3. Pour marinade over meat
4. Marinate in fridge for 24 hours (turning over once)
5. Broil in oven on Low
6. Broil 8 to 10 minutes on each side for medium rare (meat thermometer is helpful for reaching desired doneness)
7. Cut against the grain and enjoy!