



Grilled TriTip

Jacob · 29/09/2024



Prep Time

1 hr 5 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

This grilled tri-tip recipe with a tasty dry rub tastes gourmet but is actually very easy to make. It's a perfect dinner for guests. It is sure to impress.

Ingredients

- - 4 pounds tri-tip roast - 4 cloves garlic
- peeled and very thinly sliced - ? cup salt - ? cup black pepper - ? cup garlic salt or to taste

Instructions

1. Using a sharp knife
2. cut small slits in the top of the roast; insert garlic slices into the slits. Dotdash Meredith Food Studios Mix salt
3. pepper
4. and garlic salt together in a small bowl; rub all over the tri-tip and refrigerate for at least 1 hour or up to 1 day. Remove tri-tip from the refrigerator about 20 minutes before grilling. Dotdash Meredith Food Studios Preheat an outdoor grill for high heat and lightly oil the grate. Place the meat directly above the flame to sear the meat and lock in the juices
5. about 5 to 10 minutes per side. Dotdash Meredith Food Studios Turn the grill down to medium heat and continue to cook
6. turning occasionally
7. for another 25 to 30 minutes. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C) for medium-rare. Let stand
8. covered loosely with aluminum foil
9. for 5 minutes before slicing. Dotdash Meredith Food Studios Cook's Note Tri-tip is not a common cut where I live
10. so I usually call the butcher at my local grocery store and request it the day before I need to prepare it. Editor's Note: Nutrition data for this recipe includes the full amount of dry rub. The actual amount of dry rub consumed will vary.