

TriTip Rub

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This simple tri tip rub recipe is straight from a barbecue in Santa Maria

Ingredients

— - vegetable oil for grill - 3 tablespoons garlic powder - 2 tablespoons salt - 2 tablespoons ground black pepper - 2 pounds tri tip roast

Instructions

1. Preheat an outdoor grill for high heat and lightly oil the grate. Mix together garlic powder
2. salt
3. and pepper in a medium bowl. Rub over both sides of tri-tip roast. Sear roast on both sides on the preheated grill
4. then cook until the center is light pink
5. 20 to 25 minutes. An instant-read thermometer inserted into the center of roast should read 140 degrees F (60 degrees C) for medium doneness. Let roast rest for a few minutes
6. then slice at an angle.