

Beef Tri Tip - Tips

Beef Tri Tip. Just the name alone brings smiles and drools, we decided it was time to bring those to the recipe world. Print this out and laminate it, it will quickly become your go to reference for amazing Tri Tip.

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Yield: 20-25 samples

Prep time: 10 Minutes

Total time: 1 hour Smoke, 15-20 minutes Grilling

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
5 lbs	Beef Tri Tip, Choice, Cleaned	avg 2.5lbs ea
Taste	Rub A Dub, 5280 Culinary	
24 ea	Kings Hawaiian Rolls, Mini	Slice before demo, wrap
Taste	50/50 BBQ Sauce	
	Blend of High Altitude and Low Country	in Squirt Bottle

Prep Directions:

- **50/50 BBQ SAUCE PREP**
 - In a small mixing bowl add equal amounts of both sauces and mix well
 - Put into squirt bottle and cut the tip off, cut off approx. 80% of tip

Cooking Notes:

- Be sure when seasoning the Tri Tip to allow it to sit for 2-4 hours with the rub on
 - Keep refrigerated when rubbed

Cooking Directions:

- Season the Tri Tip and keep refrigerated for 2-4 hours. Be sure to notice the way the muscle fibers are, this will help at the end when cutting against the grain
- 15 minutes prior to smoke, remove trip tip from the fridge and hold on the counter
- Load the pellet hopper with choice of pellets – we like the Texas Beef Blend for Tri Tip
- Turn the Traeger Pro34 to 180 Degrees and allow to come to temp and smoke
- Load with Tri Tip and allow to smoke for 1-1.5 Hours
- Check temperature about halfway through, on your way to 90 degrees internal temp
- During the last 30 minutes of smoke
- Preheat your Big Green Egg to 450 - 500 degrees and layer in some Apple wood cooking chunks for extra smoke flavor (if desired)
 - Go easy on the wood, as this will continue to smoke during the whole cooking process and too much smoke will produce an acrid flavor. Light smoke is perfect
- Once the Tri Tip has reached an internal temp of 90 degrees on the Traeger, remove
- Sear beef on the big green on both sides, then move to the outside edge of the egg to finish cooking, turn if necessary, but not too often. Use tongs to turn meat, not a fork or pigtail
- Cook to an internal temp of 120 degrees, remove from the egg, place into Kingsford Grilling Pan
- Allow to rest for 5-8 minutes (overall doneness will carry over cook while resting)
- Slice against the grain, serve on a kings Hawaiian bun, offer 50/50 sauce on the side

Grills / Grill Gear Used:

- | | |
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| • Big Green Egg, Large | Available at select Ace Hardware Locations |
| • Traeger, Pro34 | Ace SKU - 8474934 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |

Shopping List (Products Used):

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|---|---|
| <input type="checkbox"/> Rub A Dub Rub, 5280 Culinary | Ace SKU – 8562050 |
| <input type="checkbox"/> Pellets, Texas Beef Blend | Ace SKU – 8592297 |
| <input type="checkbox"/> Apple, Wood Chunks | Ace SKU – 8379026 |
| <input type="checkbox"/> Charcoal, Rockwood, Lump | Ace SKU – 8400772 |
| <input type="checkbox"/> Lighter, Looftlighter | Ace SKU – 8205973 |
| <input type="checkbox"/> Beef, Tri Tip, Choice, Trimmed | Fresh, Check local grocery store/market |