



MIKE'S SIMPLE GARLIC PEPPER TRI-TIP

YOU WILL NEED

- 1 tri-tip roast, about 2½–3 pounds
- 1 tablespoon kosher salt
- 2 teaspoons coarse black pepper
- 2 teaspoons granulated garlic
- 1 teaspoon onion powder
- 1 tablespoon neutral oil
- Optional: 1 teaspoon smoked paprika

THE SIMPLE RULE

Season well. Cook to temperature. Rest. Slice across the grain.

HOW TO COOK IT

1. Get it ready. Pat the tri-tip dry. Check the grain direction before seasoning; it changes near the bend. Rub lightly with oil, then season all over.
2. Let it sit briefly. Leave it at room temperature for about 20–30 minutes while the grill or oven heats. Do not leave raw beef out longer than necessary.
3. Grill or roast. Grill over a two-zone fire, searing first and finishing over indirect heat, or roast at 425°F. Turn as needed and begin checking early with an instant-read thermometer.
4. Cook safely. For beef roasts, USDA guidance is a minimum internal temperature of 145°F followed by at least a 3-minute rest.
5. Rest longer for better slicing. Rest loosely tented for 10–15 minutes. This helps keep the juices in the meat instead of on the cutting board.
6. Slice it right. If needed, cut the roast where the grain changes direction. Slice each section thinly across the grain.