



HICKORY SMOKED TRI-TIP ROAST



Rub/Season a Tri-Tip Roast with Extra Virgin Olive Oil and your favorite Beef Roast Seasoning. If your Tri-Tip has a fat cap, trim the cap down to 1/4" and score the fat cap before seasoning. Wrap tightly with plastic and refrigerate overnight. Remove the Tri-Tip 30 minutes before cooking to allow the meat to begin coming up to room temperature.

Preheat your Wood Pellet Grill to 225°F with Gourmet BBQ Smoked Hickory or Rancher's Mesquite pellets. For planning purposes, a 2 1/2 to 3 lb Tri-Tip at 225°F will take approximately 2 1/2 hours to reach an internal temperature (IT) of 145°F. Place the Tri-Tip fat side down and BBQ Low-and-Slow at 225°F until the IT reaches 145°F (125°-135° for a rarer result). Allow the Tri-Tip to rest under a foil tent for 20 minutes before carving.

Tri-Tips can be tricky to carve across the grain because the grain of the meat runs in a couple of different directions. Hold your knife at a slight angle (called the bias) when carving.



Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)