



AMERICAN (BBQ)

Smoked Tri-tip

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	4	15 min + 1 hr	1 hr 30 min	Smoke	Tri-tip

Ingredients

- 1 tri-tip roast, about 1.2 kg (2¾ lb), trimmed of silverskin, fat cap trimmed to 5 mm (¼ in)
- 1 tbsp yellow mustard (binder)
- Oak, hickory or pecan wood chunks

RUB

- 1 tbsp coarse salt

RUB (CONT.)

- 1 tbsp coarse black pepper
- 2 tsp garlic powder
- 2 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp brown sugar

Steps

1. Smear the mustard thinly over the beef, then press on the combined rub. Leave for 1 hour at room temperature, or overnight uncovered in the fridge, as a dry-brine.
2. Set up a smoker or charcoal grill for indirect heat at 120°C (250°F). Add a couple of wood chunks to the coals and wait until the smoke turns thin and blue.
3. Put the tri-tip on the cooler side, fat side up, and close the lid. Smoke for about 1 hour 15 minutes, holding the temperature steady.
4. Start checking the internal temperature after 1 hour. Take the meat off the smoker at 49°C (120°F) when the surface has turned mahogany.
5. Move it directly over hot coals, or into a screaming-hot cast-iron pan on the stove, and sear 1 to 2 minutes per side until crusty.
6. Check the temperature: pull at 54°C (130°F) for medium-rare. Rest for 15 minutes.
7. Slice thinly against the grain, changing direction where the grain fans out.
8. Serve with barbecue sauce, pickles and beans.

Notes

- **Don't over-smoke:** tri-tip is lean and takes smoke fast; 2 small chunks are enough.
- **Doneness:** for medium, sear to 57°C (135°F) instead of 54°C (130°F).
- **Leftovers:** chop into chilli or tacos; refrigerate within 2 hours and keep 3–4 days.
- **Freezer:** freeze sliced leftovers in meal-sized bags for 3 months; thaw overnight and reheat gently until steaming hot.
- **Pair with:** a tangy coleslaw.
- **Twist:** add 1 tsp finely ground coffee to the rub for a deeper, darker crust; it is non-traditional.