

MONSTROUS BBQ RECIPES

Scare School Steak

Oven Technique

Yield: Serves 4-6 people

Time: 15 min prep; 30 min cooking

Ingredients:

2 lbs Tri-Tip (cleaned of surface fat and silver-skin)
to taste kosher salt and black pepper

1 cup Worcestershire Sauce
1/3 cup Crystal Hot Sauce
3 Sprigs Rosemary leaves, chopped
1Tbl Chopped Garlic
1Tsp Freshly Ground Black Pepper

Directions:

Remove all surface fat and any visible shiny sinew from the Tri-Tip.
Season entire Tri-Tip with kosher salt and pepper and set aside.

In a ziplock bag, combine remaining ingredients.

Add the Tri-Tip and allow the steak to marinate for at least 1 hour (ideally 12 hours)

Remove Tri-Tip from marinate and pat dry with a paper towel. Season once again with additional kosher salt and pepper before grilling (or pan searing)

Grill the steak over medium hot flame until internal temperature of 125 degrees registers at the thickest part.

Allow to rest on a cutting board for 15 min before slicing thinly, against the grain.

Tip: Slice thin and build Tri-Tip sandwiches with Remoulade Sauce.

