



## SMOKED AND REVERSE SEARED TRI-TIP WITH HOMEMADE CHIMICHURRI.

This cut of beef is loaded with flavor and an incredible texture.

### The how to for the tri-tip:

Take your beef tri-tip and apply a light coating of olive oil or my personal favorite, W Sauce. You dont need a heavy coat, just a light layer.

Using your favorite steak rub, liberally season the tri-tip. I use Alberta Steak Spice course blend.

Smoke the tri-tip using oak, hickory or a combination of the two until it hits an internal temperature of 120f.

Pull it off the smoker and let it rest uncovered for 10 minutes.

For the sear, you can turn up your grill to high, use a griddle or a cast iron pan. *The goal is to have the surface HOT!!* After the 10 minute rest, sear your tri-tip on the grill for 3 minutes a side, flipping every 1.5 minutes.

If you're using a griddle or cast-iron pan, add some butter to the surface and follow the same times for searing.

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### Chimichurri Ingredients

- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- 1/2 cup finely chopped parsley (I prefer Italian parsley)
- 3-4 cloves garlic, finely chopped or minced
- 2 small red chillies, or 1 red chili, deseeded and finely chopped (about 1 tablespoon finely chopped chili)
- 3/4 teaspoon dried oregano
- 1 level teaspoon coarse salt
- Cilantro to taste
- pepper to taste (about 1/2 teaspoon)

### Directions

1. Mix all ingredients together in a bowl. Allow to sit for 5-10 minutes to release all of the flavours into the oil before using. If possible let it sit refrigerated for at least two hours before serving.
2. Chimichurri can be refrigerated for up to 24hrs. After that, you'll likely want to make a fresh batch
3. Chimichurri goes exceptionally well with red meat and chicken and can be used to baste meats while grilling or barbecuing.
4. Add a couple of tablespoons over your steak to serve or put in a condiment bowl for dipping.