



ARGENTINE

Colita de Cuadril

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	10 min + 1 hr salting	45 min	Grill	Tri-tip

Ingredients

- 1 tri-tip roast, about 1 kg (2¼ lb), fat trimmed to 5 mm (¼ in)
 - 2 tbsp coarse sea salt
 - Black pepper (optional)
 - Lump charcoal or hardwood
 - Chimichurri, to serve
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- 1 bunch flat-leaf parsley, finely chopped
 - 3 cloves garlic, minced
 - 1 tsp dried oregano
 - ½ tsp chilli flakes
 - 80 ml (⅓ cup) olive oil
 - 3 tbsp red wine vinegar
 - ½ tsp salt

Steps

1. Salt the meat on all sides with the coarse salt about 1 hour before cooking and leave at room temperature.
2. Stir the chimichurri ingredients together and leave to sit for at least 30 minutes.
3. Light the charcoal and let it burn to grey ash. Spread the coals to one side, leaving the other half empty for indirect heat, with the grate about 15 cm (6 in) above the coals.
4. Place the tri-tip fat side down over the coals for 5 minutes until the fat is browned and some drips flare. Flip and sear the other side for 5 minutes.
5. Move the roast to the cooler side, cover if using a kettle grill, and cook 20 to 25 minutes more until the thickest part reads 52°C (125°F) for medium-rare.
6. Move it to a board and rest for 10 minutes; the temperature will climb to about 57°C (135°F).
7. Look at the grain: a tri-tip has two directions. Cut the roast in half where they meet, then slice each half thinly against the grain.
8. Serve with chimichurri spooned over, plus grilled vegetables or bread.

Notes

- **Argentine style:** the parrilla method cooks gently over embers; keep the heat medium, not roaring.
- **Make ahead:** chimichurri keeps 5 days; add fresh parsley before serving.
- **Leftovers:** excellent in sandwiches with the sauce.
- **Pair with:** a tomato and red onion salad dressed with oil and vinegar, or grilled peppers.