



AMERICAN (CALIFORNIA)

Santa Maria Tri-tip

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	4	10 min + 1 hr	40 min	Grill	Tri-tip

Ingredients

- 1 tri-tip roast, about 1 kg (2¼ lb), fat trimmed to 5 mm (¼ in)
- 1 tbsp olive oil

SANTA MARIA RUB

- 1 tbsp coarse salt
- 2 tsp coarse black pepper
- 2 tsp garlic powder
- 1 tsp paprika

SANTA MARIA RUB (CONT.)

- ½ tsp dried parsley or oregano

TO SERVE

- Piquito or pinto beans
- Salsa fresca (diced tomato, onion, chilli, cilantro, lime)
- Soft rolls and green salad
- Red oak or oak wood chunks (optional)

Steps

1. Brush the beef with oil and rub the spices evenly over every side. Leave at room temperature for 1 hour.
2. Build a fire with charcoal, adding a few oak chunks if you have them. Let the coals burn to grey ash and bank them to one side. Set the grill at about 200°C (400°F) on the hot side.
3. Sear the roast fat side down directly over the coals for 4 to 5 minutes, until deep brown, then flip and sear 4 minutes more.
4. Move the roast to the cool side, cover with the lid vents half open, and grill with indirect heat for 15 to 25 minutes.
5. Check at 15 minutes. Pull it at 52°C (125°F) in the thickest part for medium-rare, as carryover will take it to about 57°C (135°F).
6. Rest on a board for 10 to 15 minutes, loosely tented with foil.
7. Find where the two grain directions meet, cut the roast in two there, and slice each part thinly against the grain.
8. Serve with beans, salsa, rolls and salad.

Notes

- **Gas grill:** light one side only, and put a foil packet of soaked oak chips over the flame for smoke.
- **Leftovers:** make cold sandwiches with the salsa; reheat slices briefly so they stay rosy. Keep 3–4 days in the fridge.
- **Oven option:** sear in a pan, then roast at 200°C (400°F) for 15 to 20 minutes.
- **Chef's touch:** salt the diced tomato for the salsa 10 minutes ahead and drain it; the flavour is brighter and the salsa less watery.