

Beef Tri Tip Sliders

Beef Tri Tip. Just the name alone brings smiles and drools to so many. We start of with some low and slow smoke, then turn the Traeger Ironwood to 500 degrees and reverse sear this Tri Tip to perfection. Slider Perfection

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 12-16 Sliders

Prep time: 10 Minutes

Total time: 1 hour Smoke, 15-20 minutes Grilling

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2.5 lbs	Beef Tri Tip, Choice, Cleaned	avg 2.5lbs ea
Taste	Rub A Dub, 5280 Culinary	
12-16 ea	Kings Hawaiian Rolls, Mini	Slice, Keep Wrapped
Taste	50/50 BBQ Sauce or Fire Honey	
	Blend of High Altitude and Low Country	On side

Prep Directions:

- **50/50 BBQ SAUCE PREP**
 - In a small mixing bowl add equal amounts of both sauces and mix well
 - Put into a small bowl and keep on the side for dipping or saucing

Cooking Notes:

- Be sure when seasoning the Tri Tip to allow it to sit for 2-4 hours with the rub on
 - Keep refrigerated when rubbed

Cooking Directions:

- Season the Tri Tip and keep refrigerated for 2-4 hours. Be sure to notice the way the muscle fibers are running, this will help at the end when cutting against the grain
- 15 minutes prior to smoke, remove tri tip from the fridge and hold on the counter
- Load the pellet hopper with choice of pellets – we used Reserve Blend Pellets
- Turn the Traeger Ironwood to 180 Degrees and allow to come to temp and start to smoke
- Load with Tri Tip, add the temperature probe and allow to smoke for 1-1.5 Hours or until internal temp reaches 95 degrees
- Check temperature about halfway through, on your way to 95 degrees internal temp
- Once Tri Tip hits internal temp, remove from grill, place into a clean pan and hold on counter
- Turn Traeger Ironwood to 500 degrees, and move bottom rack to lowest position
- Once the Traeger has reached 500 degrees, place the Tri Tip back on the lower rack
- Sear beef on both sides, then move to upper rack to finish. Use tongs to turn meat, not a fork or pigtail
- Cook to an internal temp of 120 degrees, remove from the Traeger, place onto a cutting board
- Allow to rest for 5-8 minutes (overall doneness will carry over cook while resting)
- Slice against the grain, serve on a kings Hawaiian bun, offer 50/50 sauce on the side

Grills / Grill Gear Used:

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| • Traeger, Ironwood, 885 | Ace SKU - 8016786 |
| • Thermometer, Digital, Instant Read | Ace SKU – 6108419 |
| • Thermometer, iGrill 2 | Ace SKU – 8531519 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |

Shopping List (Products Used):

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| <input type="checkbox"/> Rub A Dub Rub, 5280 Culinary | Ace SKU – 8562050 |
| <input type="checkbox"/> Pellets, Reserve Blend | Ace SKU – 8015887 |
| <input type="checkbox"/> Fire Honey | Ace SKU – 8017719 |
| <input type="checkbox"/> High Altitude BBQ Sauce, 5280 Culinary | Ace SKU – 8560088 |
| <input type="checkbox"/> Low Country BBQ Sauce, 5280 Culinary | Ace SKU – 8560252 |