Big Green Egg – Grilled Beef Tri Tip

When it comes to flavor the Big Green Egg shines with Beef. I love that rich, robust charcoal flavor for adding some nice notes of earthiness to steaks, roasts and Tri Tip. This recipe is truly a celebration of flavor. Happy Cooking, Chef Jason

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

##### **Yield:** 4 People

##### **Prep Time:** 5 Minutes

##### **Cook Time:** 20-30 Minutes (our recipe video shows beef after 22 Minutes of cooking)

**Cook Temp**: 450˚ - Direct Heat

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 – 2 ½ lbs **Tri Tip, Beef, Trimmed and Peeled I prefer Prime or Choice**

### 2 tbsp **Oil, Canola/Olive Blend**

### 4 tbsp **Rub-A-Dub, 5280 Culinary**

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedilight starters or an EGGniter

Heat to temp of 450˚ and adjust lower and upper vents to hold at 450˚

While grill is heating up – prep Beef Tri Tip as follows

Trim or clean Tri Tip as needed. Most Tri Tips will come trimmed and cleaned from the butcher or grocer

Pay attention to the muscle fibers or grain of the beef, this will helpful to remember when it comes time to slice,

Add light oil to coat Tri Tip on both sides

Season to taste on both sides with Rub-A-Dub

Allow to sit on the counter for 10-15 minutes while grill reaches cooking temperature

Burb Big Green Egg and Open dome

Add Tri Tip to the grill, over the direct heat part of the grill

Grill on the first side for 6 minutes, check sear and flip to the other side if sear is to your liking

Grill on the second side for 6 minutes and check sear again

Once Tri Tip is seared to your liking, pull Tri Tip to the indirect side of the egg and off the direct heat

Close the dome and let cook for another 10-12 minutes or to desired doneness

For this video we cooked ours another 10 minutes and to an internal temperature of 120˚ F

Using tongs, remove Tri Tip from the grill and bring into the kitchen. Allow to rest for 3-5 minutes

Slice against the grain and enjoy

**BBQ GEAR / SUPPLIES**

Big Green Egg, XLarge Ace SKU – 8695298

Charcoal, Big Green Egg Ace SKU – 8697104

Big Green Egg, EGGniter Ace SKU - 8695330

Thermometer, Big Green Egg Ace SKU – 8025749

Rub-A-Dub, 5280 Culinary Ace SKU - 8562050