

# SMOKED BEEF TRI TIP

*Trisket - Done like a Brisket - low and slow. With an overnight “dry rub” this tri tip will melt in your mouth!*

## **INGREDIENTS:**

- 1 Beef Tri Tip
- Coarse Kosher Salt *for dry rub* (or Pink Himalayan Salt)
- ***Killer Hogs BBQ Beef Brisket Rub***

## **DIRECTIONS:**

- Rub Tri Tip with coarse kosher salt; wrap in butcher paper or plastic wrap and refrigerate overnight.
- Preheat wood pellet smoker to 250 F.
- Remove tri tip from paper and rub generously with ***Killer Hogs BBQ Beef*** Brisket rub.
- Place directly onto smoker grate and probe.
- Smoke until it reaches an internal temperature of 160 F.
- Remove from the smoker and wrap in butcher paper. Return to the smoker, probe and smoke until it reaches 200 F internal temperature.
- Remove and allow to rest for at least 15-30 mins.



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