

REVERSE SEARED TRI TIP STEAK

Prep time: 5 mins | Smoke Time: Approx 30 mins | Smoker Temp: 225 F

When it comes to tri tip, reverse searing works wonders. With its triangular shape and rich marbling, the tri tip is a flavourful and tender cut that benefits from this cooking technique. Dress it with a fresh Chimichurri sauce and the mix of flavours will take it to another level.

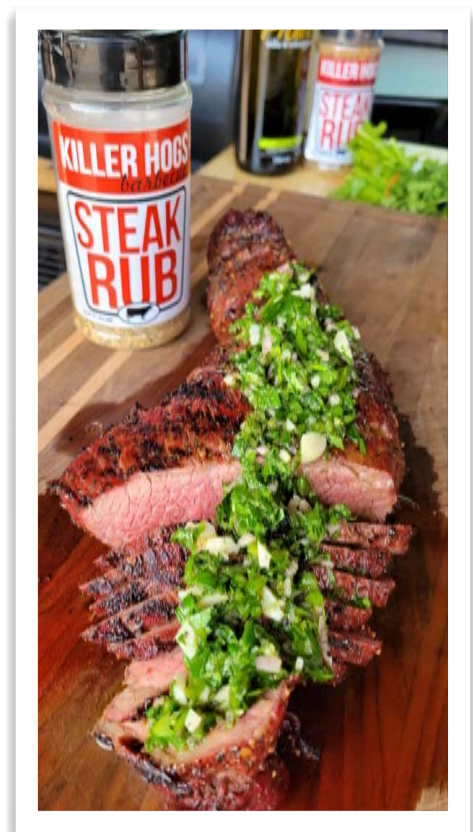
INGREDIENTS:

- 1 Beef Tri Tip
- **Killer Hogs Steak Rub**

DIRECTIONS:

- Preheat the smoker to 225 F
- Trim away any excess fat and any silver skin (optional and personal preference)
- Season with **Killer Hogs Steak Rub**. Allow to adhere for about 15 mins.
- Place the tri tip on the smoker. For medium doneness, we recommend smoking until it reaches an internal temperature of 125-130 F. If you like it more rare, remove at 115 - 120 F.
- Remove from the smoker once it reaches your desired doneness and rest under foil while you heat the grill for searing. Increase smoker temperature to 500 F and pen the flame broiler.
- Return the tri tip to the smoker and sear each side for about 1 minute.
- Remove, rest and enjoy with Chimichurri Sauce.

ENJOY!



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