



PIT BOSS RECIPES



LEE ANN WHIPPEN'S TERIYAKI GRILLED TRI TIP STEAK

CATEGORY
Dinner

SERVINGS
Serves 4

PREP TIME
2 hours

COOK TIME
20 minutes

INGREDIENTS

- 1 whole Tri-Tip (2 lbs.), silver skin removed
- 1 cup Soy Sauce
- 1/2 cup Vegetable Oil
- 1/4 cup Dark Brown Sugar
- 1 tbsp Pit Boss Smoked Salt & Pepper Rub
- 2 Tbsp Honey
- 1/2" piece of Fresh Ginger, peeled and minced
- 3 cloves Garlic, minced
- 1/4 cup Green Onions, sliced thin
- 2-3 tbsp Sherry Cooking Wine

SPECIAL TOOLS

- 40 LB Cherry Blend Pellets

DIRECTIONS

Whisk together all marinade ingredients in medium bowl.

Pour steak in resealable plastic bag, releasing as much air as possible, turning to coat. Refrigerate 2 to 6 hours.

Remove steak from marinate, discarding marinade or bring marinade to simmer over medium low heat in small saucepot to serve for extra sauce.

Prepare grill to high heat for direct grilling. Grill for 12-15 minutes, turning occasionally to cook evenly. Lower heat, if necessary, after achieving desired crust and cook to desired doneness or 125°F internal temperature for medium rare.

Let rest for 10 minutes. Slice against the grain.