Eat Happy Kitchen
Anna Vocino

# SANTA MARIA TRI TIP (Big Green Egg or Gas Grill)

*Note: you can use 2-3 tablespoons of Eat Happy Kitchen BBQ Dust in place of the spice mix.*

*(Serves 4-6)*

- 2-3 pound tri tip roast
- 1 tablespoon chili powder
- 1/2 tablespoon salt
- 1 teaspoon freshly ground pepper
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1/2 teaspoon celery salt
- 1/8 teaspoon ground cayenne

Lay the tri tip roast on a large baking sheet. Whisk together remaining ingredients into a dry rub. Rub the spice blend all over the roast and refrigerate 3-4 hours or overnight. Remove from the fridge and bring to room temperature for 20-30 minutes before grilling.

Prepare the grill or Big Green Egg to 250 degrees. Place the tri tip on the grill, with a digital meat thermometer inserted into the larger end of the roast (I used the MEATER+). Close the lid and let cook, preferably on indirect heat for 20-25 minutes, until the internal temperature reaches 115-117 degrees.

Turn the grill or Big Green Egg up to 500 degrees, and sear the roast on direct heat, 2-3 minutes per side, until the internal temp rises to 145 (medium) or 150 (medium well) degrees. Remove from the heat and let stand 5-10 minutes. Slice thinly, then serve, reserving excess juices for pouring over meat.

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