



serving size: 8 | **prep time:** 30–40 minutes | **cook time:** 40–60 minutes | **cut:** tri tip | **method:** smoking

Korean-inspired tri-tip

Experimenting with bold, Asian flavors is a great way to switch up a classic tri-tip recipe.

INGREDIENTS:

- 1 *Chairman's Reserve*® Beef tri-tip
- 3 to 6 tablespoons Big Poppa's Double Secret Steak Rub
- 1 bottle We Rub You Korean BBQ Marinade
- ½ cup peanuts, crushed (for garnish)
- 1 to 3 tablespoons chives, chopped (for garnish)

DIRECTIONS:

1. Preheat smoker to 275°F or "smoke" setting. Optional: have another grill set up to high-heat direct searing.
2. While smoker is preheating, keep the tri-tip in the Korean BBQ marinade. It can be left in the marinade up to 4 hours
3. Pull from marinade, and season liberally with Big Poppa's Double Secret Steak Rub (or to taste) — let spices/salt "melt" into meat, around 10 minutes.
4. Put on smoker and smoke until internal temperature is at 128°F (around 15 to 20 minutes per side) — once internal temperature is reached, pull from smoker and set aside.
5. Increase smoker temp and set up for direct searing/grilling (or use additional grill for this, as mentioned previously).
6. Once ready, sear the tri-tip on both sides (around 5 minutes per side) and pull when internal temp of 140°F is reached.
7. Rest the meat for 5 to 10 minutes.
8. Slice against the grain, and garnish with crushed peanuts and chives — serve immediately.

PRO TIP:

- Most people who are unfamiliar with tri-tip end up cooking it to 128°F — at that internal temp, it is tough and chewy. The structure of tri-tip needs additional rendering/cooking, and at 140°F internal temperature it is still very pink, but tender.
- You can use this recipe and leave out the Korean marinade, peanuts and chives for a classic tri-tip flavor. You can also experiment with different marinades and seasonings. Tri-Tip leftovers are also great in sandwiches, tacos or salads.

servings: 1/8 | **calories:** 440 | **total fat:** 16g | **sodium:** 730mg | **total carbohydrate:** 6g | **protein:** 62g