

Smoked Tri-Tip!

-Preheat smoker to 225 degrees

-Cover the tri-tip in olive oil and sprinkle liberally with salt and pepper. I mean it when I say liberally. Don't be afraid to get a nice crust on there!

-Place tri-tip on smoker unwrapped for 60-90 minutes. Cook until internal temperature reaches 125 for medium rare to medium and remove.

-Wrap tri-tip in foil and let rest for 15 minutes.

-Optional: place in a cooler to keep warm for anywhere from 30-60 minutes. This will continue the cooking process another 5 degrees. Further, I have found that it makes the cut extremely tender as the juices slowly redistribute into the meat.

Cut across the grains in thin strips and serve with favorite sides, like smoked baby potatoes, or top with chimichurri sauce.