

# COOKING AT BENT CREEK

## Grilled Tri Tip with Santa Fe Spice Rub and Blue Cheese Spread on Sourdough Bread

### Ingredients

- 3 tablespoon ground cinnamon
- 3 tablespoons freshly ground coriander seeds
- 4 1/2 teaspoons cayenne pepper
- 3 tablespoons paprika
- 3 tablespoons sugar
- 3 tablespoons salt
- 7 pounds beef tri-tip

### Directions

1. Coat the tri-tip on all sides with the rub.
2. Preheat grill over low heat.
3. Sear both sides of the beef on the grill, then cook over low heat for about 30 minutes turning frequently until internal temperature reaches 130 degrees F on an instant-read thermometer.
4. Remove from grill to a cutting board and let rest for 10 minutes. Thinly slice.

## Blue Cheese Spread

### Ingredients

- 8 ounces cream cheese, softened
- 8 ounces blue cheese, crumbled
- 2 tablespoons dry white wine
- Salt and fresh ground pepper, to taste
- 1 sourdough bread baguette, thinly sliced

### Directions

1. Combine cheese, wine salt and pepper together and mix well.
2. Spread the blue cheese mixture on the sourdough slices, and top with the sliced tri tip
3. *Serve with Bent Creek Cabernet Sauvignon. Enjoy!*