

Alec – Syrah – Tri-Tip Steak

Ingredients:

1x Prime Trimmed Tri-Tip
3 cups of Yoshida's
3 tbsp minced garlic
3 tbsp lemon juice
1 tsp ground mustard

Preparation:

Add all ingredients together in a Ziploc gallon bag and marinade over night.

Use the reverse sear method by turning the oven to 170F and cooking it for about 1.5 hrs or until the internal temperature reaches 105-110F.

Sear on BBQ grill on full heat for about 4 minutes on each side to 125-130F internal temperature.

Let rest uncovered for at least 10 minutes, internal temperature will keep increasing.

Slice against the grain with a sharp, non-serrated knife.

Only slice what you will eat.

Served with Wood Family Vineyards Syrah