

Barbecued Tri-Tip with Carmelized Red Onions

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		Red Onions
2	tablespoons	butter
2	tablespoons	olive oil
4	medium	red onions - halved, thinly sliced
2	teaspoons	balsamic vinegar
1/2	teaspoon	coarse kosher salt
1/4	teaspoon	freshly ground black pepper
1/4	cup	fresh chives - chopped
		Tri Tip
1	teaspoon	garlic powder
1	teaspoon	salt
1/2	teaspoon	freshly ground black pepper
2		1.5 lb beef loin tri tip roasts - trimmed of fat 1/4"
2	tablespoons	olive oil
		Red Wine BBQ Sauce

Melt butter with olive oil in large nonstick skillet over medium heat. Add onions and cook until deep golden brown, stirring frequently, about 30 minutes. Stir in vinegar, 1/2 tspn salt, and 1/4 tspn pepper. Remove from heat. Stir in chives.

Prepare BBQ (med heat). Mix garlic powder, 1 tspn salt, and 1/2 tspn pepper in a small bowl. Brush both sides of tri-tip with oil and sprinkle with powder, pressing to adhere. Grill tri-tips 5 minutes per side. Reduce heat to med-low, or move meat to cooler side of grill. Cover and grill until 130 degrees, brushing with BBQ sauce and turning every 10 minutes for about 30 more minutes.

Transfer to work surface, let stand 10 minutes. Cut meat crosswise into very thin slices; arrange on platter. Surround with carmelized onions and serve.

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Red Wine BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	olive oil
1	lg clove	garlic - minced
1/4	tgs	ground cumin
1/4	teaspoon	chipotle chile powder
1/3	cup	dry red wine
1/2	cup	ketchup
1	tablespoon	apple cider vinegar
1	tablespoon	soy sauce
1/8	teaspoon	liquid smoke flavoring

Heat olive oil in a heavy medium saucepan over medium heat. Add garlic, cumin and chipotle powder; stir 1 minute. Add wine and simmer 2 minutes. Stir in ketchup, vinegar, soy sauce and liquid smoke; simmer 2 minutes longer.

Yield: "1 cup"