

Harissa Crusted Tri-Tip Roast

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 3/4	teaspoons	caraway seed
1/4	cup	olive oil
6	cloves	garlic
1/4	cup	chili paste (such as sambal oelek)
2	tablespoons	tomato sauce
1 1/2	teaspoons	ground cumin
1 1/4	teaspoons	chile powder
2	pounds	tri-tip roast - trimmed

Preheat oven to 400. Toast caraway seeds in nostick skillet over medium heat until seeds darken and begin to smoke, stirring often, about 5 minutes. Add olive oil and garlic to skillet. Cover, remove from heat and let stand 1 minute. Pour mixture into processor. Add chili paste, tomato sauce, cumin and chile powder and blend until garlic is pureed. Season to taste with salt.

Sprinkle beef all over with salt and pepper; place beef, fat side down, on rack on timmed baking sheet. Spread with half of harissa. Turn beef over; spread remaining harissa over top and sides. Roast beef until center registers 125-130, about 35 minutes. Let rest 10 minutes. Slice and serve.