

# Marinated Tri-Tip with Chinese Mustard Sauce

Servings : 4

| Amount | Measure     | Ingredient - Preparation Method                          |
|--------|-------------|--|
| 1/3    | cup         | dry red wine   |
| 2      | tablespoons | soy sauce  |
| 3      | cloves      | garlic - minced  |
| 1      | teaspoon    | dry mustard  |
| 2      | tablespoons | dry mustard  |
| 1 1/2  | pounds      | tri-tip roast  |
| 2      | tablespoons | honey  |
| 2      | tablespoons | water  |
| 1/4    | teaspoon    | salt   |
| 3      | bunches     | green onion - trimmed, dark greens cut off and discarded |
| 2      | tablespoons | olive oil  |

Whisk wine, soy sauce, garlic and 1 tspn mustard in a large glass baking dish. Add tri-tip and turn to coat. Let stand at room temperature for 30 minutes, turning occasionally.

Meanwhile, whisk honey, 2 tablespoons water, 1/4 tspn salt and remaining mustard in a small bowl.

Preheat oven to 450. Remove tri-tip, pat dry. Place tri-tip on a large, rimmed baking sheet; sprinkle with salt and pepper. Arrange onions around meat. Drizzle onions with olive oil. Roast 12 minutes. Turn meat and onions over; roast until meat is 125, about 12 more minutes.

Place onions on platter. Cut meat into 1/4" thick slices, arrange atop onions. Pour juices over the top. Drizzle lightly with mustard sauce. Serve with remaining mustard sauce.