

Santa Maria Tri-Tip

Servings : 6

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	granulated garlic
1/3	cup	fresh cracked black pepper
1/2	cup	garlic cloves
3	tablespoons	kosher salt
2	tablespoons	sugar
2	tablespoons	Achiote Oil
4	pounds	prime tri-tip roast

Combine granulated garlic and pepper in a small bowl and set aside. Mince the garlic and slowly incorporate the salt and sugar, alternating, to create a paste. Add the Achiote Oil and mix well.

Rinse and pat dry the roast and rub with the garlic paste, evenly coating the meat. Sprinkly evenly with the granulated garlic and pepper mixture and wrap tightly in plastic wrap. Refrigerate for 24-48 hours.

Remove the wrap and allow the roast to rest while preheating grill. Cook roast for 9 minutes and turn, repeat and check temp. Once 90 is reached, increase heat to sear all sides. Remove from grill and allow to rest for 10-15 minutes, loosely tented with foil.

Slice thinly across the grain and drizzle any juices on top.

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Achiote Oil

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	achiote seeds
1/2	cup	canola oil

In a small sauce pan over medium-high heat, add the seeds and toast for 2-3 minutes. Add the oil, reduce the heat to low and cook for 5-6 minutes. Remove from heat, cool and strain.

Yield: "1/2 cup"