



Santa Maria-Style BBQ Grilled Tri-Tip

Ingredients

2 T Garlic powder

1 T Kosher salt

1 T freshly ground black pepper

Smoking wood chips, soaked in water for 30 minutes

Preparation

Rub the tri tip with seasonings. Place in a plastic bag and chill for several hours.

Light a charcoal grill set up for both direct and indirect grilling. When the coals are white hot, sear the meat on all sides. Then place the meat away from direct heat. Add the smoking chips and cover the grill with the top. Smoke and roast the meat to desired doneness (about 20 minutes for rare at 130 degrees F).

Let the grilled meat stand for 15 minutes, so it can cool and juices will not run. Slice the meat across the grain. Serve with [Pico de Gallo](#), [Pinto Beans](#) and Garlic Bread.