



Sweet & Spicy 1855 Black Angus Tri-Tip Roast

with Garlic Mashed Potatoes and Zucchini

Ingredients:

- | | | | |
|---------------------------|---|-------------------|--|
| 1 | 1855 Black Angus tri-tip roast 1 $\frac{3}{4}$ - 2 lbs | as needed | salt and fresh milled black pepper |
| $\frac{1}{4}$ cup | soy sauce | 1 head | garlic |
| $\frac{1}{4}$ cup | molasses 1-2 tbsp. Harissa or Sriracha (available in most specialty stores) | 1 lb./3-4 medium | zucchini, washed, cut into coarse cubes |
| as needed | fresh milled black pepper | $\frac{1}{4}$ lb. | slab bacon, cut into small cubes |
| 1 | minced peel of half a preserved lemon (optional) | 1 tbsp. | fresh thyme, chopped with a few whole sprigs for garnish |
| 3 lbs. | boiling potatoes, washed, peeled | | |
| 1 $\frac{1}{2}$ - 2 cups | half & half | | |
| $\frac{1}{4}$ lb./8 tbsp. | butter | | |

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Ingredients cont'd on next page...

Ingredients cont'd:

- 2 cloves garlic,
minced
- 2-3 oz. extra virgin olive
oil
- 1 juice of half of
one lemon
- as needed salt, crushed red
pepper
- 1/2 bell pepper -
red, yellow or
orange, small
dice (optional)

Directions:

Preheat oven to 375 degrees F. Combine the soy, molasses and whichever hot condiment using and a ¼ tsp. black pepper. Mix well, and coat the tri-tip in this marinade for 30 minutes. Sear the tri-tip on all sides quickly in a heavy caserole over medium high heat with 2 oz. olive oil. It should have a slightly charred appearance. Place on rack in roasting pan in the oven to finish to desired temperature, 115-120 degrees F for rare, 120-125 degrees F for medium-rare, 125-130 degrees F for medium. Will take about 30 minutes. Tent with foil, and allow to rest.

Meanwhile, put the potatoes to boil in simmering, salted water. Put half & half on stove in saucepot to come to boil. Wrap garlic head in foil and roast in oven 30-40 minutes until soft and fragrant. When potatoes are tender drain them. Mash coarsely with hand-masher, and add remaining ingredients including garlic cloves squeezed from the head. Hold warm. Put bacon in a large skillet, and render crisp on stove over low-medium heat. When done, add garlic and zucchini to the pan. When zucchini is just starting to take color but is still crisp-tender, add chopped thyme and sprigs to the pan. Toss well, season salt and crushed red pepper. Finish with the lemon juice. Slice tri-tip across the grain thinly, and serve with both accompaniments.

Makes 2-3 servings.

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