

Reverse Seared Tri-Tip

Recipe by Anthony White



Ingredients:

1 Tri-tip
Kosher salt
Favorite BBQ beef rub
Olive oil

Directions:

1. Rub trimmed tri-tip with olive oil as a binder.
2. Apply your favorite beef rub (I use Kosher salt and Hardcore Carnivore Tex-Mex rub).
3. Place tri-tip on smoker at 225 degrees F.
4. Smoke tri-tip until it reaches an internal temperature of 115 degrees.
5. Transfer tri-tip to a cast iron pan and sear on each side for approximately 1 minute.
6. Remove tri-tip and allow it to rest for 10-15 minutes and increase temperature to 145F.
7. Slice against the grain and serve on a plate, in a sandwich, or however you like it!