



Latin Touch Tri-Tip Worksheet

Date:

Total Lbs. of Charcoal:

Number of Tri-tip:

Ambient (outdoor) temp:

Per tri-tip:

1/4 cup fresh lime juice (2 large limes)

3 garlic cloves, smashed

2 Tbs. balsamic vinegar

1 Tbs. Worcestershire sauce

1/4 cup olive oil

1/4 cup fresh cilantro, chopped

Coarse salt and freshly ground black pepper, to taste

Combine everything but salt and pepper in a food processor. Process until smooth, then add salt and pepper to taste.

Place each tri-tip in a gallon-size zip bag, pour in marinade and seal, pressing out excess air.

Roll the roast around inside the bag to get it evenly coated.

Refrigerate 8-24 hours, then bring to room temp before cooking.

Position the roasting box in a safe, well ventilated area (*but out of direct drafts*). If roasting on the lawn, be sure to water the grass well before cooking, just in case.

Place 3-4 (depending on the number of tri-tips you're cooking) disposable drip pans in the bottom of the box, and place the over-sized grill on top of these. Add a couple of cups of water, apple juice, or beer to each pan, place a grill grate inside the box, over the drip pan.

Cover box with the ash pan and charcoal grid. Add 16 lbs. of charcoal for a 70# box or 18lbs of charcoal a 100# box, in two equal piles and light. Once lit (20-25 minutes) spread the charcoal evenly over the charcoal grid.



Put marinated tri-tips on the grill over direct heat. Grill on all sides until evenly charred (about 5 minutes per side).



Remove roast from grill, and set aside. Carefully remove lid from box and set on the long handles or metal sawhorses.

Insert the probe from a wired thermometer into one of the roasts, and run wire under the rail of the top frame. Place tri-tips on the grill over the drip pan, and replace lid.

Cooking time starts right now.

Roast until you reach an internal temperature of 115F-120F (about 15 minutes). Remove roasts from the box and allow to rest, tented loosely in foil for 5 minutes.

Carve the tri-tip into thin slices, against the grain.

A typical tri-tip will weight in between 1.5 and 2.5 pounds and serves up to 4 people, or more if used for sliders or sandwiches.



NOTES:

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