



INGREDIENTS

2-2 1/2 Lbs Fitch Ranch Tri-Tip
Roast
Ground Black Pepper
Salt
2 Cloves Garlic, Minced
2 tsp Fresh Thyme
1/2 tsp Smoked Paprika
1 tsp Dried Basil
1 Tbsp Olive Oil
1/3 Cup Red Wine
2 tsp Onion Powder

TIME TO PREPARE

1 Hour 10 Minutes

TIME TO COOK

27 mins

CREATED BY:

Immaculate Bites
africanbites.com

RECIPE NAME

OVEN ROASTED TRI-TIP ROAST

PROCEDURE

Make sure the roast is dry and score the fat layer with a knife, cutting through the fat, but not through the meat. Season with salt and pepper and set aside.

Mix together garlic, thyme, paprika, basil, 1 Tbsp olive oil, red wine, onion powder, salt and black pepper.

Rub the wine marinade over the meat and place in a resealable plastic bag, scraping in all the garlic paste and seal.

Refrigerate 1 hour and let sit at room temperature 5 minutes before use. Reserve marinade and set aside.

Preheat oven to 425 degrees.

In a large cast-iron skillet, heat 1 Tbsp olive oil over high heat and place tri-tip fat side down. Lower heat to medium-high and cook for 4-5 minutes or until thoroughly browned. Flip tri-tip and cook for 2 minutes, then transfer to pre-heated oven.

Roast for about 15-20 minutes or longer, depending on weight of the tri-tip.

Let cool for 5-10 minutes and cover with aluminum foil to keep warm.

While the tri-tip is in the oven, place the reserved marinade in a small sauce-pan over medium-high heat. bring mixture to a boil and cook until thickened and reduced down. Salt and Pepper to taste.

Slice roast in half against the grain on the ends and again at the center point. Serve with marinade.