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SLOMIXX® Tri-Tip Rub



Ingredients

- 1 whole tri-tip roast (2-3lbs)
- 2 tbsp olive oil
- 3 tbsp SLOMIXX® All-Purpose Seasoning



Directions

1. Rub tri-tip with olive oil, then coat evenly with SLOMIXX® seasoning. Let sit at room temp for 30 minutes.
2. Preheat grill to medium-high. Sear each side for 5–6 minutes.
3. Move to indirect heat and grill for 20–25 more minutes, or until internal temp reaches 130°F for medium rare.
4. Let rest for 10 minutes before slicing thin against the grain.
5. Perfect with: potato salad, or sprinkle some on corn on the cob with a bit of butter rapped in foil, and good company.