

RIDGE

VINEYARDS

Wine Country Tri Tip

INGREDIENTS:

- 1 (2-pound) beef tri-tip roast
- 5 cups zinfandel
- 1/4 cup celery, chopped
- 1 1/2 cups leeks, chopped
- 3/4 cups onions, chopped
- 3/4 cups carrots, chopped
- 10 cloves crushed garlic
- 1/2 bunch thyme
- 1/4 bunch parsley
- 2 bay leaves
- 1 cup Worcestershire sauce
- 1 cup soy sauce
- 2 cups Ridge Olive Oil

DIRECTIONS:

Marinade:

1. Sweat the vegetables and herbs over medium heat for 10-15 minutes. Season with fresh cracked pepper.
2. Add red wine and bring to a boil. Reduce liquid by 25%. Remove from heat and cool.
3. Whisk in worcestershire, soy sauce and olive oil. Pour over meat and marinate for 12-24 hours.

Tri Tip:

4. Grill Tri-tip over a hot flame to get nice char and color, then move to the cooler side of the grill.
5. Cook, turning often, until you reach 130 degrees in the thickest part of the steak, approximately 45 minutes.
6. Remove from grill, tent with foil and let the meat rest for at least 10 minutes prior to slicing and serving.

Visit our Food Pairing Library for more recipe inspiration:
<https://www.ridgewine.com/food-pairings/>