



FEBRUARY 2021

GRILLED MARINATED TRI TIP WITH CHIMICHURRI

RECIPE BY CHEF NICK KUBITZ | PAIRING THIRTY EIGHT CABERNET SAUVIGNON | SERVES 6-8

INGREDIENTS

Tri Tip

- 1 Large Tri Tip
- 2 Cloves Garlic
- 1 Small Shallot (Peeled & Rough Chopped)
- 1/2 Bunch Italian Parsley
- 1 Tbsp Rosemary (Picked)
- 1 Tbsp Fresh Thyme (Picked)
- 2 Tbsp Red Wine Vinegar
- 2 Tbsp Worcestershire
- 2 Tbsp Soy Sauce
- 3 Tbsp Brown Sugar
- 1/2 Cup Canola Oil
- 1/2 Tsp Red Chili Flake
- 1 Tsp Fresh Cracked Black Pepper
- 1 1/2 Tbsp Kosher Salt
- 1 Cup Pea Shoots (Garnish)

Chimichurri

- 3 Tbsp Italian Parsley (Finely Chopped)
- 1 Tbsp Oregano (Picked & Chopped)
- 2 Tbsp Cilantro (Finely Chopped)
- 2 Tbsp Green Onion (Finely Sliced)
- 1 Tbsp Shallot (Minced)
- 1 Clove Garlic (Minced)
- 1 1/2 Tsp Fresno or Jalapeno Pepper (Deseeded & Finely Chopped)
- 1 Tbsp Red Wine Vinegar
- 3/4 Cup Extra Virgin Olive Oil
- 1 Tsp Fresh Cracked Black Pepper
- Kosher Salt To Taste

INSTRUCTIONS

Tri Tip

Trim any fat off of the tri tip. Add garlic, shallot, parsley, rosemary, thyme, red wine vinegar, Worcestershire, soy sauce, brown sugar, canola oil, red chili flake, black pepper and kosher salt to a blender. Blend ingredients until smooth. Put trimmed tri tip in a plastic bag and add blended marinade. Rub marinade all over tri tip and let marinate over night in the refrigerator.

Turn grill on to medium heat.

Pull tri tip out of the refrigerator at least 15 minutes prior to grilling. Grill marinated tri tip until internally 125 degrees. About 10-15 minutes per side, depending on tri tip thickness. Let tri tip rest for 10-15 minutes before thin slicing. Top thin sliced tri tip chimichurri and garnish with trimmed pea shoots.

Chimichurri

Whisk all of the ingredients listed under chimichurri together in a mixing bowl. Season with kosher salt to taste. Set aside in the refrigerator until ready to serve on top of marinated tri tip. Enjoy with LangeTwins Thirty Eight Cabernet Sauvignon.