



Summer Spice Rubbed Tri-Tip Roast with Pepper Salsa

This is one of our favorite cuts of beef to grill, and this floral, earthy rub is the perfect accent to the roast's meaty flavor while the salsa adds a bright, peppery punch. Not in the mood to light the grill? Pan sear the roast in a cast iron pan and then roast in a 375°F oven.

INGREDIENTS

Pine Street Market Tri-Tip Roast
Pine Street Market Summer Spice
2 Poblano Peppers
1 yellow Bell Pepper
2 Jalapeno Peppers
1 Red Onion, cut into rings
2 Garlic Cloves
2 tbsp Cilantro, chopped
1 tbsp Flat Leaf Parsley, chopped
2 tbsp White Vinegar

PREPARATION

- Remove the roast from the refrigerator, seasoned with salt and the spice rub, and leave the roast on the counter for 1 hour. This allows the meat to cook evenly on the grill.
- While the meat is resting, preheat the Big Green Egg or grill to 375°F direct heat.
- Roast the peppers and onion on the grill, about 5 minutes per side or until the skin of the peppers begins to blister and char. Place the peppers and onion in an airtight container and allow to rest for 15 minutes.
- Peel and seed the peppers and transfer the peppers, onion, garlic, cilantro and vinegar in a food processor and pulse to coarsely chop. Transfer to a bowl and taste for seasoning.
- Grill the roast to brown on each side, about 3-5 minutes per side. Cook to an internal temperature of 130°F for medium rare or 140°F for medium well, see "[Red Meat Cooking Tips](#)" for additional instructions.

- Move the roast from the grill to a cutting board, \and allow the meat to rest for 10 minutes.
- Slice the meat against the grain and serve with the salsa.

