

Jim's Wine Country Tri-Tip Sandwich

BACKGROUND

Taste the best-kept secret of the grilling world! This boneless cut comes from the bottom sirloin & is packed with succulent, beefy flavor.

Long a West Coast favorite, America's Guest brings you this tasty recipe.

FOR THE SAUCE

1 tbsp - olive oil

1/2 cup - finely diced red onion

1 tsp - minced garlic

1/2 cup - chicken broth

1/4 cup - ketchup

1/4 cup - steak sauce

1 tbsp - finely chopped parsley

1 tbsp - Worcestershire sauce

1-1/2 tsp - ground coffee

1/4 tsp - ground black pepper

FOR THE RUB

1 tbsp - cracked black pepper

2 tsp - garlic salt

1 tsp - dry mustard

1 tsp - paprika

1/4 tsp - cayenne pepper

2 - 2-1/2 lbs - tri-tip beef about 1-1/2 inches thick

12 slices - French bread

Oak, Hickory, or Mesquite chips soaked in water for at least 30 minutes

COOKING INSTRUCTIONS

SAUCE PREP

In a medium saucepan over medium-high heat, warm the olive oil. Add the onion and garlic & cook, stirring occasionally, until soft - about 5 minutes. Add the chicken broth. Ketchup, steak sauce, parsley, Worcestershire sauce, ground coffee, and black pepper. Bring the mixture to a boil, and then reduce heat to a simmer and cook, occasionally stirring until reduced to 1/4 cup - about 10 minutes. Puree the sauce in a food processor or blender. Allow to cool - cover and refrigerate until ready to use. Bring to room temperature before serving.

MAKING THE RUB

In a small bowl: mix together the black pepper, garlic salt, mustard, paprika, and cayenne. Press the mixture into the surface of the tri-tip, cover with plastic wrap, and refrigerate for 3 to 24 hours.

Follow your grill's instructions for using wood chips. Sear the tri-tip directly over medium heat, turning once, until both sides are seared - about 5 minutes total. Then, grill the tri-tip indirectly over medium heat, turning once, until the internal temperature is approximately 140°F for medium-rare - 20-30 minutes more. Allow to rest for 5 minutes before slicing thinly on the diagonal, against the grain.

Build each sandwich with slices of meat and a dollop of sauce. Serve warm or at room temperature.

Makes 6 servings - Enjoy!