



THAI CURRY MARINATED GRILLED TRI-TIP

SERVES 6



DISH
MAIN

TIME
2 HOURS

SKILL LEVEL
HOME COOKS

Beef tri-tip is a flavorful and fairly lean cut of beef that comes from the bottom sirloin. One of the best ways to cook tri-tip is to grill it.

INGREDIENTS

- 1 (2-3 lb) Tri-Tip
- 1 cup prepared Thai green curry paste
- 1½ cups coconut milk
- ½ cup soy sauce
- 2 Tbspes sesame oil
- 2 Tbspes chopped fresh ginger
- 1 Tbsp Sriracha
- 1 Tbsp chopped cilantro
- 1 tsp Kosher salt

METHOD

Part 1: Marinade (the day before)

STEP 1 To a blender, add the green curry, coconut milk, soy sauce, sesame oil, ginger, Sriracha, cilantro, and salt. Blend until the marinade is well blended.

STEP 2 Process all of the ingredients until smooth and uniform for about 45 seconds.

STEP 3 Pour the marinade over the tri-tip, and refrigerate it for 8-12 hours or overnight. If possible, periodically turn the meat over while it's marinating in the fridge.

Part 2: Cooking Tri-Tip (the following day)

STEP 1 Build a two-zone charcoal fire.

STEP 2 Grill the marinated tri-tip directly over the coals for 4-5 minutes per side at approximately 500°F/260°C.

STEP 3 After searing both sides of the tri-tip, place over the safe zone (indirect fire zone), cover your grill, and cook the tri-tip to medium-rare for 20-30 minutes, or until you've reached an internal temperature of 130°F/54°C-135°F/57°C.

STEP 4 Remove the tri-tip and allow it to rest uncovered for 15 minutes.

STEP 5 Slice the tri-tip in $\frac{1}{8}$ - $\frac{1}{4}$ slices against the grain. If you have some guests who like their beef more well done, serve them the ends of the tri-tip.