

Grilled Tri-Tip with Santa Fe Spice Rub and Blue Cheese Spread on Sourdough Slices

INGREDIENTS

7 lbs beef tri-tip
1 sourdough baguette, thinly sliced

For the rub

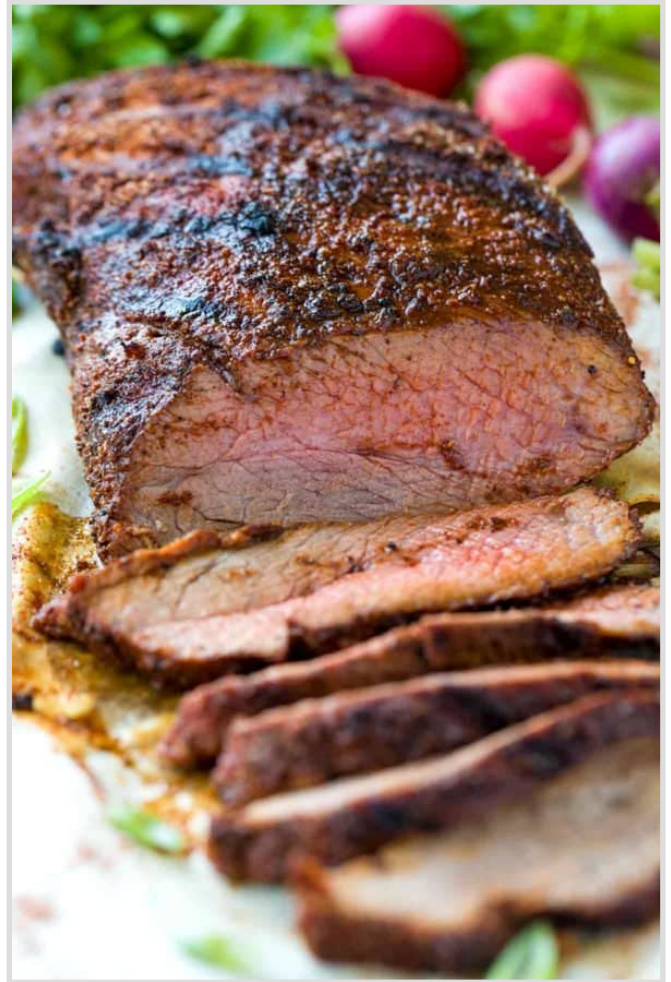
3 tbsp each of the following:

- ground cinnamon
- freshly ground coriander seeds
- paprika
- sugar
- salt

4½ tsp cayenne pepper

For the spread

8 oz cream cheese, softened
8 oz blue cheese, crumbled
2 tbsp Bent Creek Chardonnay
Salt and freshly ground black pepper, to taste



INSTRUCTIONS

Preheat grill. Coat tri-tip on all sides with rub. Sear tri-tip on both sides, then cook over low heat for about 30 minutes, turning frequently, until internal temperature reaches 130°F on a meat thermometer. Remove beef from grill to a cutting board and let rest for 10 minutes. Thinly slice.

While beef is cooking, combine cheeses, Chardonnay, salt, and pepper together and mix well. Spread mixture on sourdough slices, and top with sliced tri-tip.

Pair with Bent Creek Cabernet Sauvignon. Enjoy!