

## Grilled Tri-Tip with Savory Spice Rub and Red on Red Reduction

### INGREDIENTS

#### *For the rub:*

3 tablespoons Worcestershire sauce  
3 tablespoons black pepper  
3 tablespoons salt  
3 tablespoons garlic  
3 tablespoons chili pepper  
3 tablespoons onion salt  
3 tablespoons ground cumin  
3 tablespoons ground cilantro  
7 pounds beef tri-tip

### INGREDIENTS

#### *For the reduction:*

1 tablespoon olive oil  
1 tablespoon unsalted butter  
1 finely chopped shallot  
1 cup [Bent Creek Red on Red](#)



### DIRECTIONS

Combine all rub ingredients in a bowl. Coat the tri-tip with the rub and place in the refrigerator for about an hour.

Place a 1-quart saucepan over medium heat and add the olive oil and butter to the pan. Once the oil is hot, add the shallot to the pan and sauté until the shallot is softened but not browned (about 2 minutes).

Deglaze the pan with the Red on Red. Reduce the heat to low and simmer the sauce until it is reduced by half (about 10-12 minutes).

Preheat grill to a low heat setting. Sear both sides of tip-on on the grill, then cook over low heat for about 30 minutes, constantly turning, until internal temperature reaches 130°F on an instant-read thermometer.

Remove tri-tip from grill to a cutting board and let rest for 10 minutes. Thinly slice, spoon reduction over the meat, and serve.