

How-To Grill Larger Cuts of Meat: Tri-Tip

by Dustin Vogel

Instructions for how to “Reverse Sear” a Tri-Tip

1. Rub tri-tip with your preferred rub. If you don't have one, salt, pepper, onion powder and garlic is a good start.
2. Line the bottom of one side of your grill with unlit charcoal. 20-30 briquettes should be more than enough.
3. Build a small fire on one side of the grill by lighting 8-10 charcoal briquettes. When they are fully lit, pour them next to the unlit charcoal in the bottom of your grill. This will allow the fire to remain small, as the unlit charcoal is slowly ignited by the lit charcoal.
4. Use a barbecue thermometer to monitor the grill temperature if you have one. Once the temperature hits 225 degrees, put your tri-tip on the warm side of the grill, opposite of the side with lit charcoals. Put the lid of your grill on.
5. If you don't have a barbecue thermometer, wait fifteen minutes for your grill to warm up and then put your tri-tip on the warm side of the grill, opposite of the side with lit charcoals. Put the lid of your grill on.
6. If you don't feel comfortable building a small fire with charcoal, you can always start your tri-tip in the oven and then finish by searing it on the grill.
7. Monitor the temperature of your tri-tip using a thermometer. Pull it off the grill when it is 10-15 degrees below your desired finishing temperature. Medium rare is 130-135 degrees, so pull your tri-tip at 120 degrees if that is your desired finishing temperature.
8. If you don't have a meat thermometer, you can use the texture of the tri-tip to determine how done it is. I do not use this technique, but googling “finger test meat doneness” will help you find instructions.
9. Light a full chimney of charcoal to sear the tri-tip. Once they are lit all the way and ashed over, pour them in the bottom of your grill and bank them on the side where the previous charcoal was located.
10. Sear the tri-tip until it forms a good crust on all sides.
11. Let the tri-tip rest for 10-15 minutes and then slice it against the grain for best results.