

PALMINA

Fiorentine Style Tri-Tip Paired with *Undici* Sangiovese



Ingredients:

Tri-tip Approx 2.5 lbs (If this cut is not available, use a Sirloin Roast)
1/4 cup Extra Virgin Olive Oil
1/8 cup balsamic vinegar
2 tbs fresh chopped rosemary
1 tbs sea salt or kosher salt
1 tbs fresh ground pepper
8 med garlic cloves

Pierce the tri-tip with a paring knife, making 4 incisions on each side, deep enough to push garlic clove into meat. Insert cloves into the meat. Coat the tri-tip with salt, pepper and rosemary and then place into a large (1 gallon) Ziploc bag. Pour the olive oil and vinegar into the bag, seal and marinate in the refrigerator for 24 hours.

The next day, about 45 minutes before you wish to eat, turn your BBQ on high and remove the meat from the marinade. Sear all sides of the tri-tip over a high flame. Then, move the meat further from the flame, place the cover on the grill and continue cooking to taste on a low heat. (Approximately 15-20 minutes for rare and 30 minutes for well-done)

Remove from the grill and place on a plate or cutting board; cover with foil and let rest for 5 –7min. Carve into thin slices and serve with Roasted Herb Potatoes, sautéed spinach and *Undici*!

About Tri-Tip

*This flavorful beef cut has been one of the beef industry's best kept secrets. Tri-tip was seldom marketed when carcass beef or beef quarters were delivered to retail markets because there are only two tri-tips per carcass. This meant that there was not enough for a case display. Consequently, the butcher would grind or cube it. Today, most stores receive boneless boxed beef. If you don't see tri-tip in the meat case, **ask for it!** It may be temporarily out of stock. Tri-tip roasts can be ordered separately if your butcher knows there is a demand.*

A beef tri-tip roast is a boneless cut of meat from the bottom sirloin. It also is called "triangular" roast because of its shape. Tri-tip roasts will vary from 1 1/2 to 2 pounds and are about two inches thick. If a roast is cooked to rare in the center, the thinner outside edges are medium to well, offering perfectly cooked beef for every taste. The tri-tip can be cooked whole or cut into one-inch thick steaks or strips. When the meat is cut into one-eighth inch strips, it can be used for stir-fry recipes and fajitas. If it is cut into one-fourth inch thick strips, weave the meat onto skewers and quickly broil or grill.

