

Smoked Tri-Tip

Cooked in a Low Temp Cook & Hold Smoker

COOKING GUIDE



PREP TIME

10 mins



COOK TIME

180



COURSE

Main



CUISINE

American



SERVINGS

4 People



Ingredients

- ◆ One 2-3 pound tri tip roast fat cap and silverskin removed (may be done already by your butcher)
- ◆ Your preferred beef seasoning or equal parts salt, pepper, and garlic powder.
- ◆ 2-3 tbsp. Salted Butter
- ◆ 1-2 Sprigs Rosemary
- ◆ 3 Cups Mesquite Wood Chips

Instructions

SMOKING

- ◆ Preheat the smoker (LCH-6-6-SK-G2) to 225°F (107°C).

Season the Tri-Tip. Season the tri-tip on all sides with the beef seasoning or equal parts salt, pepper, or garlic powder. Lightly press the seasoning into the meat.

- ◆ Once the smoker is preheated, Add the wood chips and then place the tri-tip directly on the grill grates of your smoker. Close the smoker and cook until the internal temperature reaches 120°F (105°C) then remove from the smoker.

SEARING

- ◆ Preheat a skillet over high heat.

Add 2-3 tbsp of butter to the skillet and let it melt. Sear the tri-tip for 2-3 minutes per side, spooning the butter and rosemary over the steak.

- ◆ Pull the tri-tip from the pan and place it on a cutting board. Allow it to rest for about 10 minutes before slicing it against the grain and serving.

Equipment Instructions

- ◆ Set a 3-hour smoke time.
- ◆ Set a 225°F (107°C) cook temperature.
- ◆ Ensure Cook Method is set to “Probe” at 120°F (105°C).
- ◆ Set a 155°F (68°C) Hold Temperature.
- ◆ Vents open for the 1st, 2nd, and 4th stages of cooking.
- ◆ Add 3 cups of Mesquite wood chips.
- ◆ Add 1.5 quarts of water to the drip tray.
- ◆ Add Tri-Tip Steak directly onto the rack of the oven.
- ◆ Insert the internal probe into the center mass of the Tri-Tip Steak.
- ◆ Press the start “▶” button to begin the cook.

