

Tri-Tip

This recipe came from the Trade Joe's newspaper. Once we tried it around 1996 we have never looked back.

Ingredients

1. 1 Tri-Tip
2. 1 cup soy sauce
3. 1 bottle of beer – light beer is best
4. 6 to 10 garlic cloves

Directions

1. Put the Tri-Tip in a zip-loc bag, pour in the soy sauce and the beer and add the whole peeled garlic cloves. Marinate from two hours to overnight in the refrigerator.
2. Barbecue the Tri-Tip about 30 minutes on medium heat. Use a meat thermometer to check if it is done. It will coke a bit more after it is removed from the barbecue, so if it comes off slightly pink, it will not be pink after it finishes cooking.

From: Trader Joes

