

Smoked Tri Tip

Prep: 5 minutes • Cook: 2 hours

A tender, juicy tri tip slowly kissed with oak or hickory smoke, then seared in butter and rosemary for a caramelized crust and rich, beef-forward flavor.

Ingredients

- 2-3 pounds tri tip roast (fat cap and silverskin removed)
- 2 tablespoons Hey Grill Hey Beef Rub
- equal parts to make 2 tablespoons salt, pepper, and garlic powder (substitute for rub)
- 3 tablespoons salted butter
- 1 sprig rosemary (fresh)

Instructions

1. Preheat your smoker to 225°F; use a strong wood like oak or hickory.
2. Season the tri tip on all sides with Beef Rub (or equal parts salt, pepper, and garlic powder), pressing the seasoning lightly into the meat.
3. Place the tri tip directly on the smoker grates, close the lid, and smoke for about 2 hours until the internal temperature is within 5–10°F of your target final doneness (115°F rare, 125°F medium-rare, 135°F medium, 145°F medium-well, 150°F well-done).
4. When the roast is nearing target temp, preheat a cast iron skillet over high heat and remove the tri tip from the smoker.
5. Add 2–3 tablespoons of butter to the hot skillet and let it melt. Add the rosemary sprig, then place the tri tip in the skillet. Sear 2–3 minutes per side, spooning the butter over the steak as it cooks, until it reaches your final target temperature (125°F rare, 135°F medium-rare, 145°F medium, 155°F medium-well, 160°F well-done).
6. Transfer the tri tip to a cutting board and rest for 15 minutes. Slice against the grain (note the grain direction changes—start at the small point end and adjust your knife angle) and serve.

Tags: Beef, Smoked, Steak, BBQ, Cast Iron, Tri Tip