

Tri Tip Smoked like a Brisket

Prep: 15 minutes (seasoning rest; trimming time varies) • Cook: About 5 hours 10 minutes (3 hours smoke + ~2 hours wrapped + 10 minutes to firm bark)

Low-and-slow smoked tri-tip seasoned with Holy Cow rub, wrapped with butter, and finished to a tender, smoky bite with a peppery bark reminiscent of classic Texas brisket.

Ingredients

- tri-tip (trimmed of hard fat and silver skin)
- to taste Holy Cow BBQ Rub
- 4 tbsp butter

Instructions

1. Using a sharp boning knife, trim the tri-tip of any hard fat and silver skin.
2. Season evenly with Holy Cow rub (no binder) and let it adhere for 15 minutes at room temperature.
3. Preheat smoker to 250°F using post oak for maximum smoke flavor.
4. Place the tri-tip in the center of the cooker and smoke for about 3 hours, or until internal temperature reaches 165°F.
5. Remove from smoker and set the tri-tip on 2 large sheets of heavy foil; place butter on top of the meat and wrap tightly.
6. Return the wrapped tri-tip to the smoker and cook roughly 2 more hours, until 203°F internal or probe tender.
7. Remove from foil, reserve the foil juices, and place the tri-tip back on the smoker for 10 minutes to let the bark firm up.
8. Rest the meat at room temperature, tented in foil, for 45 minutes.
9. For slicing, note the two muscles with different grain directions; cut where they meet, then slice each section against the grain. Serve with reserved juices.

Tags: Beef, Tri-Tip, Smoked, Barbecue, Texas Style, Low and Slow
