

## INSTRUCTIONS

1. Season the tri-tip liberally with Traeger Beef Rub. Let sit at room temperature for 30 minutes.
2. Make the chimichurri: Add the parsley, oregano, garlic, olive oil, red wine vinegar, salt, black pepper, and red pepper flakes to a blender and pulse until coarsely chopped.
3. When ready to cook, set the Traeger temperature to 225° F and preheat with the lid closed for 15 minutes. For optimal flavor, use Super Smoke, if available.
4. Insert the probe into the thickest part of the tri-tip. Place the tri-tip directly on the grill grates. Close the lid and smoke until the internal temperature reaches 125° F, 60-90 minutes.
5. Remove the tri-tip from the grill. Increase the grill temperature to 450° F. Preheat with the lid closed for 15 minutes.
6. Return the tri-tip to the grill, close the lid, and sear for 5 minutes per side.
7. Remove the tri-tip from the grill and let rest 10 minutes, then slice against the grain. Serve with the chimichurri sauce. Enjoy!



## Tri-Tip



4 servings



Prep: 20 minutes

Cook: 1 hour

## INGREDIENTS

- 1 (4-5 lb) tri-tip, trimmed
- To Taste - Traeger Beef Rub
- 2 cups packed fresh Italian parsley
- 4 teaspoons dried oregano or 1/4 cup packed fresh oregano leaves
- 4 medium garlic cloves, peeled and smashed
- 1 cup extra-virgin olive oil
- 1/4 cup red wine vinegar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon red pepper flakes

