



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Tri-Tip on Charcoal Grill

2 lb. Tri-Tip

Suggest: Smokey Barbeque Rub

Marinate Tri-tip for 5 hours or overnight in plastic bag with favorite marinade. (Any rubs, teriyaki sauce, salad dressing, wine vinegar, soy sauce, etc.) Sear roast over direct heat on grill for 5-7 minutes per side. Then cook on an indirect heat for 20-25 minutes. Internal temperature should reach 130° F. Remove from grill and wrap in foil and let stand for 15 minutes to let the juices re-enter the meat. Slice across the grain for optimum tenderness.

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