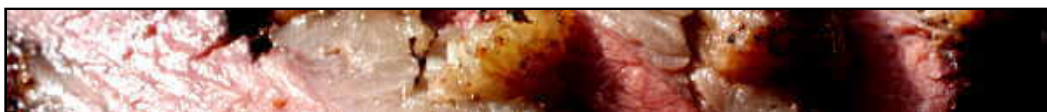


Oak Smoked Tri Tip Recipe



Category: Entrée

Method: Smoking (Cooking)

Time: 2 hours, 30 Minutes

Yield: 12 Servings

Source: <https://www.smoker-cooking.com>

Recipe By: SmokerBill

Smoky and wonderfully seasoned, this beef tri tip roast offers a hint of Santa Maria style flavor to this juicy and tender smoked beef recipe.

Ingredients and Instructions

- Two 2 to 3 pound tri tip roasts
 - 1 tablespoon plus 1 teaspoon kosher salt
 - 1 tablespoon chili powder
 - 1 tablespoon freshly ground black pepper
 - 2 teaspoons onion powder
 - 2 teaspoons dried oregano
 - 1 teaspoon ground cumin
 - 1 teaspoon garlic powder
1. With a sharp knife, score the tri tip fat caps in a cross-hatched pattern.
 2. Season the tri tips with salt, one teaspoon on each side.
 3. Combine remaining dry ingredients to make the dry rub and apply evenly to all sides of the roasts.
 4. Smoke the tri tips, using oak chips, at 225°-250°F for two hours, or to an internal temperature of 130°F for medium-rare.
 5. Remove tri tips from smoker, cover with foil, and allow to rest 20 to 30 minutes before slicing to serve.

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