



## SANTA MARIA TRI-TIP

4-5 pound Tri-Tip beef roast  
3 tablespoons minced garlic  
1 large onion chopped  
1/4 cup melted clarified butter  
1/4 cup olive oil  
1/4 cup A-1 steak sauce  
1 teaspoon Louisiana hot sauce  
1 cup teriyaki sauce  
1 cup Chianti  
several long rosemary branches tied at one end to form a basting brush

Put roast into a 1-gallon Ziploc bag, add the rest of the ingredients, except rosemary branches, and marinate overnight in refrigerator.

Remove meat from marinade and set aside. Pour reserved marinade into a small sauce pan and bring to boil for at least 10 minutes so it will be safe to use as marinade. Let cool. Use rosemary brushes to baste meat once every half hour during the 1 1/2 hour cooking time. You can leave brush standing in the marinade between basting sessions.

Prepare wood or charcoal fire, piling coals or briquettes on one side of barbecue, or, if using gas, turn on one bank of burners, until you have a medium hot fire (450° to 500° F). Place meat over direct heat for 5 minutes a side, then transfer meat to side of barbecue which is unheated. Cook for 1 to 1 1/2 hours until meat is evenly browned and has an internal temperature of 135°-140° degrees.

Seal in foil for 15 minutes and meat's internal temperature should reach 145° F (medium rare) in that time. Slice thinly.

Serves 8-10

