

## **Most Delicious, Most Simple Grilled Tri-Tip in a Pinch**

### **Ingredients**

3 lb. Tri-Tip Steak

1/4 - 1/3 cup Oil

1/4 cup Fresh Lemon Juice

2 Tablespoons Soy Sauce

2 Tablespoons Brown Sugar

2 Tablespoons Worcestershire Sauce

3/4 teaspoon Garlic Powder

1 teaspoon Pepper

Salt to generously coat the outside of steak

### **Directions**

In a medium-sized bowl, combine oil, lemon juice, soy sauce, brown sugar, Worcestershire sauce, garlic powder, and pepper. Whisk together. Place steak in a Ziploc bag and pour marinade over steak. Let marinate in the refrigerator for at least 30 minutes, 2 - 4 hours is more ideal. Heat outdoor grill to high. Once the grill is heated, place tri-tip steak on the grill. Generously salt each side of steak. Sear each side for 5 - 8 minutes per side. Lower to medium to medium-low heat and continue to grill for 6-10 minutes or until thermometer reaches 125 degrees in the center of the steak. Remove steak from grill and let rest for 10 -15 minutes before slicing. Slice across the grain for the most tender meat.

Serve with the 2018 Big John Zinfandel.