

Quick and Easy Tri Tip Dry Rub

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A dry rub is a simple mix of salt, spices and herbs that are used to season the outside of the tri tip. As you season, you literally rub (or work in) the mixture. This will not only tenderize the tri tip - it will enhance the flavor as it mixes with the juices during your cook.

There are some great beef rubs available at your local supermarkets, but you can also make your own with great ease. Here is one that I created (we included a PDF for easy printing and downloading):

Ingredients

1 1/2 tablespoons garlic powder
1 tablespoon salt
1 tablespoon ground black pepper
Optional: 1/2 tablespoon chili powder (to kick it up a notch)
1 two pound tri tip, trimmed

Directions

1) Mix the garlic powder, salt, black pepper and chili powder in a bowl until ingredients are distributed evenly.

Quick note: You can either put the rub into an empty salt shaker or leave it in the bowl to apply by hand. With the mixture proportions above, you will not have a lot left over.

2) Apply the dry rub evenly to all sides of the tri tip. After you coat the tri tip, rub in the mixture with your hands. The dry rub does not need to be piled on thick - a simple coat will do the trick.

3) Place the tri tip on the grill and prepare to enjoy a delicious meal.

Note: You can double the ingredients to keep a shaker full of this rub in your pantry for later use.

One of the great things about grilling is experimentation. Get creative! We will list great tri tip dry rub recipes as we create them or gather them from other sources.