

Loaded Tri Tip



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Ingredients

- 1 Tablespoon extra virgin olive oil
- 4 Tri Tip Steaks, about 1 inch thick
- 2 ounces shredded cheddar cheese
- 3 slices of bacon (pre-cooked and crumbled)
- 8 buttery crackers, crushed
- 1/2 small onion, chopped
- 8 white mushrooms, sliced
- 1/2 cup chicken stock
- 1/4 cup heavy cream

Directions

1. Pre-heat oven to 450°F. On the stove top or grill, heat oil in heavy skillet over medium high heat. Sear tri tip steaks on both sides, about 4 minutes per side. Once seared, put the cheddar on top of each of the steaks, followed by bacon and then cracker crumbs. Place chopped onions and mushrooms into the pan around the steaks. Add chicken stock and cream, pouring around but not over the tri tip.
2. Place skillet in oven and roast about 10 to 12 minutes, until onions and mushrooms are softened.
3. Remove from oven. To serve, spoon the sauce with mushrooms and onion onto the plate first and place the tri tip on top.

To see a video of this recipe, head over to our website at:

www.thetritipguy.com/loaded-tri-tip