

Tri Tip Bruschetta

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Ingredients (makes 10 - 12 servings)

- 1 pound tri tip
- Your preferred seasoning (we used Montreal Steak Seasoning in our video)
- 2 teaspoons extra-virgin olive oil
- 2 tablespoons salted butter, softened
- 3 cloves garlic, minced
- 2 large tomatoes, diced
- 5 fresh basil leaves, sliced lengthwise
- 1 baguette, fresh

Directions

- 1) Season tri tip with your preferred dry rub. Grill or BBQ tri tip; after removing from the grill, let the steak rest for 10 minutes.
- 2) While your tri tip is cooking, make the bruschetta. Slice the tomatoes and place in a bowl. Add in the olive oil and garlic. Add salt and pepper to perfect it to your tastes.
- 3) While your tri tip is resting, preheat the broiler. Slice the baguette into 1 inch slices; butter and add garlic salt. Place butter-side up on a baking sheet. Broil, watching the bread carefully, until butter is melted and the edges of the bread are just browned - no more than 2 to 3 minutes.
- 4) Slice tri tip thinly against the grain. On each piece of toasted bread, put a spoonful of the bruschetta and add two slices of tri tip. Place a 1/2 basil leaf on the top and serve.

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

www.thetritipguy.com/tri-tip-bruschetta