

Korean Tri Tip Skewers

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Ingredients (makes 4-6 skewers)

- 1 lb. tri tip steak, cut into thin slices (about 1/4 inch thick and 2 inches long)
- 1/2 cup pear juice (found a small bottle in the baby food aisle!)
- 1/2 cup soy sauce (I prefer low-sodium as it just tastes better with this recipe)
- 2 Tbsp. brown sugar
- 1 Tbsp. minced garlic
- 1 tsp. Sriracha chili sauce
- 1 1/2 tsp. sesame oil
- 1 Tbsp. sesame seeds
- 1/4 cup green onions, thinly sliced
- Bamboo skewers (as many as you need - depending on how long the cuts of tri tip are, use one skewer for every 3-4 pieces of meat)

Directions

- 1) Soak your skewers in water for at least 30 minutes.
- 2) Make the tri tip marinade by combining the pear juice, soy sauce, brown sugar, garlic, chili sauce, and sesame oil in a large bowl. Add sliced steak. Marinate 2 hour or up to 6 hours in the refrigerator.
- 3) Once you are ready to start making the skewers post-marination, preheat the grill to medium-low heat (325° F).
- 4) While the grill is heating up, thread the tri tip pieces onto bamboo skewers. Cook for about 3-4 minutes per side, being careful not to let the meat get too cooked.
- 5) After removing the skewers from the grill, garnish with sesame seeds and scallions. Serve with rice.

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

www.thetritipguy.com/korean-tri-tip-skewers