

# Bacon-Wrapped Tri Tip Bites



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## Ingredients (makes 14-18 servings)

- 1 pound tri tip, cubed into bite sized pieces (will produce 14 – 18 pieces, depending on how large the cubes are)
- Steak Seasoning of your choice (if you are using a thinner salt-based seasoning, go easy – the bacon will provide a lot of flavor and you don't want to overpower the meat)
- 7-8 Strips of Bacon (need enough to have ½ a slice per cube)
- Optional: Mozzarella String Cheese Sticks (we did a few of these in our recipe video and everyone loved these; use one strip per bite)
- Toothpicks
- BBQ Sauce (used as a dipping sauce)

## Directions

1. After cubing the tri tip, season as preferred.

2. Cut each bacon strip in half and wrap a half strip around each tri tip cube. Secure it with toothpick.

**OPTIONAL STEP:** Before wrapping the tri tip cube in bacon, peel a slice of the string cheese and wrap around each cube. Wrap the ½ slice of bacon around the cheese and secure the bacon and cheese in place with a toothpick. Each cheese stick covers about 4-5 tri tip cubes.

3. Heat grill to 350°F. Put tri tip cubes on the grill and cook over **indirect heat** (not above the flame). You do not need to turn these. It will take about an hour to cook these cubes. They are done cooking when the bacon has browned entirely.

4. Once cooked, remove from the grill. Allow to sit for 5 minutes as the bacon will be very hot. Place a small bowl of BBQ sauce next to the cubes for dipping. Pass around the plate and enjoy this tri tip recipe!

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

[www.thetritipguy.com/bacon-wrapped-tri-tip-bites](http://www.thetritipguy.com/bacon-wrapped-tri-tip-bites)