

Blue Cheese Breaded Tri Tip

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Ingredients

- 2 tri tip steaks, 5-6 ounce cuts
- 1/4 teaspoon spicy brown mustard
- 1/4 cup bread crumbs
- 1/8 cup blue cheese crumbles

Directions

1. Heat grill to 350°F. Place tri tip cuts on the grill, cooking over direct heat. Cook for 8-10 minutes, depending on your preference.
2. While tri tip cuts are cooking on first side, mix bread crumbs with blue cheese crumbles.
3. After turning the tri tip cuts and before they come off the grill, spread each steak with mustard—just enough to give it a thin coat. Top each steak with the bread crumb/blue cheese mixture, pressing it gently into the steak to make sure it stays in place. Lower grill lid and finish cooking steaks until bread crumbs are golden brown (cooking another 8-10 minutes).
4. Remove tri tip cuts from grill and let rest at least 5 minutes. Enjoy this delicious tri tip recipe with a potato side dish and a salad.

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

www.thetritipguy.com/blue-cheese-breaded-tri-tip