

True Blue Tri Tip Sandwich

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Ingredients (makes 6-8 sandwiches)

- 2 pound tri tip roast
- 2 cups arugula
- 2 ounces blue cheese, crumbled
- 4 tablespoons blue cheese dressing
- 6-8 ciabatta buns or French rolls, sliced open and lightly grilled

For the caramelized onions:

- 1 large yellow onion, sliced
- 2 tablespoons salted butter
- 1 tablespoon brown sugar

Directions

1. Grill or BBQ your tri tip roast.
2. After the tri tip is done cooking, remove it from the grill and allow it to rest for 10 minutes.
3. *While it is resting:* In a large skillet, melt 2 tablespoons butter on medium heat and add onions. Stir occasionally until the onions soften and brown, about 7-8 minutes. Add brown sugar and stir for about a minute to combine with the butter and juices in the pan. Continue to cook, stirring frequently, for another 3-5 minutes. Turn off the heat.
4. Slice the tri tip roast in thin slices.
5. Assemble the sandwiches by placing the arugula on the bun followed by the caramelized onions, 3-4 ounces of tri tip steak and blue cheese and dressing.

Optional Step: While you are caramelizing the onions, cut open the ciabatta buns or French rolls and lightly brown them on the grill or under the broiler.

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

www.thetritipguy.com/true-blue-tri-tip-sandwich