

# Smoked Beer Marinated Beef Tri Tip

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Cooking With Carolyn

## Ingredients

Yield: 4 to 6 Servings

- 1, 1½ to 2 Pound Tri Tip, rinsed and pat dry

## Beer Marinade

- 1, 12 Ounce Bottle Lager Beer, your choice
- ¼ Cup Worcestershire Sauce
- 2 Tablespoons Molasses or 2 Tablespoons Brown Sugar

## Seasoning Mixture

- 1½ Teaspoons Mustard Powder
- 1½ Teaspoons Garlic Powder
- 1 Teaspoon Onion Powder
- 1 Teaspoon Paprika
- 1 Teaspoon Kosher Salt
- ¾ Teaspoon Dried Thyme
- 1 Tablespoon Grand Diamond All Purpose Seasoning

## Basting Liquid/"Mop"

- 2 Ounces Lager Beer
- 5 Ounces Apple Cider Vinegar
- 2 Tablespoons Water
- 1 Teaspoon of the Seasoning Mixture above

## Directions

Combine all of the ingredients for the beer marinade in a zip loc bag. Place the tri tip in to the bag, zip and marinate in the refrigerator for 8 to 10 hours.

Combine and mix all of the seasonings in a small bowl. Mix the basting liquid in a medium bowl. Add 1 teaspoon of the seasoning mixture to the basting liquid.

Prepare the BBQ pit for smoking. The heat should be between 150 and 180 degrees. (**Tip:** If necessary, use an internal thermometer to maintain the temperature.)

Remove the meat from the marinade and DISCARD THE MARINADE. Rub both sides of the tri tip with the seasoning mixture. Allow the meat to come to room temperature before putting it on the grill.

Place the meat on the grill and smoke for about 4 hours. Brush it with the basting liquid after the first 2 hours. Turn it over and continue to smoke for another 2 hours. Raise the heat of the BBQ pit to about 225 degrees. (**Note:** For traditional BBQ pits, rearrange and/or add coals to raise the internal temperature somewhere between 225 to 230 degrees. Cook the meat away from direct heat. If an electric smoker is being used, raise the temperature to 225.) Cook for 1 to 1½ hours brushing it with the basting liquid every 15 to 20 minutes.

Once done, remove from the grill and wrap the tri tip in parchment paper and aluminum foil. Let the meat rest for at least 20 minutes. Slice and brush with your favorite BBQ sauce.