



REDWOOD CREEK.



GRILLED TRI-TIP WITH CABERNET SAUVIGNON MARINADE

INGREDIENTS

6 large garlic cloves, roughly chopped	3 tbsp soy sauce
1 tsp salt	1 tbsp honey
1 cup Redwood Creek Cabernet Sauvignon	4 sprigs thyme
3 tbsp balsamic vinegar	2 ½ lbs beef tri-tip

INSTRUCTIONS

In a medium mixing bowl, whisk first six ingredients together.

In a heavy-duty sealable plastic bag, combine half the mixture with tri-tip and thyme. Seal bag, pressing out excess air, and place in a shallow baking dish. Marinate tri-tip in refrigerator, turning occasionally, at least 4 hours and up to 24 hours. Refrigerate remaining half of marinade mixture.

Prepare grill. Grill meat to desired doneness. For medium rare meat, grill until center of tri-tip reaches 145°F (approximately 20-25 minute).

Remove tri-tip from grill and let rest for 15 minutes. In a small sauce pan, bring reserved marinade mixture to boil. Reduce heat to low and simmer 8-10 minutes, stirring occasionally.

Slice meat and top with reduction sauce.