



## Steakhouse Beef Sirloin Tri-tip 8/2.6# Avg Packages

**Product Description** - The Tri-tip First Became Popular In The 1950s In Santa Maria, California, And Is Also Known As “california’s Cut” Or “santa Maria Steak.” Cut From The Tri-tip Roast, Which Is Part Of The Bottom Sirloin Sub-primal Cut, These Steaks Are Well-marbled With A Melt-in-your-mouth Tenderness And Rich In Beefy Flavor While Offering A Slight Buttery Taste. Extremely Versatile, This Choice Cut Works Well With Practically Any Cooking Method. Our Delicious Tri-tip Steaks Are Lean Yet Tender With A Rich Meaty Flavor With Less Fat Than Other Cuts. It Takes To Marinades Like No Other Or Season With A Dry Rub Just Before Cooking, Making This Premium Cut Of Beef Incredibly Accommodating. Serve Along With Grilled Vegetables, Salads, Or Drizzle With A Complimenting Sauce For A Meal Fit For A King. Chef Tip: Tri-tips Have Two Different Grain Directions. Locate Where The Two Grains Intersect And Cut Vertically, Splitting The Tri-tip About In Half. Inspect The Grain Of Each Piece And Thinly Slice Against Each Half’s Grain.

### Features & Benefits

- USDA Choice Graded Beef
- Great Source of Essential Nutrients
- Hand-Trimmed

Product Code - 1018716

GTIN - 90079041187165

### Master Case

| Piece Count | Net Weight | Gross Weight  |
|-------------|------------|---------------|
| 8           | 20         | 21            |
| Width       | Length     | Height        |
| 15.625"     | 18.125"    | 6.5"          |
| TI          | HI         | Cube          |
| 7           | 7          | 1.07 cubic ft |

### Storage

| Shelf Life              | Storage Temp                | Storage Method    |
|-------------------------|-----------------------------|-------------------|
| 30 days from production | Storage Handling: 28°F-34°F | Keep Refrigerated |

### Preparation

Preheat the oven to 425°F. Remove tri-tip from package and place in a roasting pan. Place in the oven, uncovered, for 1 hour. Remove from the oven and add 1/2 inch of water to the pan. Lower the oven to 300°F. Cover the pan with foil. Continue to cook for 1 1/2 - 2 hours, or until the internal

## Nutrition Facts

Serving Size – 4 oz

Calories 220

Calories from Fat 130

|                  |     |
|------------------|-----|
| Total Fat 14g    | 22% |
| Saturated Fat 6g | 30% |
| Trans Fat 0g     |     |
| Cholesterol 65mg | 22% |
| Sodium 510mg     | 21% |
| Total Carbs 2g   | 1%  |
| Dietary Fiber 0g | 0%  |
| Sugars 1g        |     |
| Protein 19g      |     |

|              |            |
|--------------|------------|
| Vitamin A 0% | Calcium 4% |
| Vitamin C 0% | Iron 10%   |

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

temperature reaches 160°F as measured with a food thermometer. Remove from oven and let rest before slicing.

Remove tri-tip from package and place in a 4-8-quart slow cooker. Add one cup of water. Cook on low for approximately 8-10 hours or on high for 4-6 hours. Verify the internal temperature reaches 160°F as measured with a food thermometer. Remove from slow cooker and let rest before slicing.

Preheat the smoker to 225°F. Remove tri-tip from the package and place it on the cooking surface with the fat side down. Smoke the tri-tip for 3 ½ to 4 hours to an internal temperature of 160°F as measured with a meat thermometer. Remove from the smoker and let rest for at least five minutes before slicing across the grain.

Preheat your grill to high heat. Remove tri-tip from the package. Grease the grill or brush oil directly onto the meat. Place the tri-tip in the center of the grill over direct heat. Cook for 5 minutes, then flip and repeat. Move to indirect heat and cook for about 10-15 minutes per pound or until the internal temperature reaches 160°F as measured with a meat thermometer. Remove from grill and let rest before slicing.

## Ingredients

Beef, Water, Seasoning Blend (Dextrose, Salt, Burgundy Wine Powder {Maltodextrin, Burgundy Wine Solids, Potassium Sorbate, Sulfur Dioxide} Dehydrated Onion and Garlic, Spices, Sunflower Oil, Citric Acid), Vinegar, Cultured Dextrose. Coated with: Spices, Sea Salt, Sugar, Dried Garlic, Dried Red Bell Pepper, Dried Onion, Paprika, Xanthan Gum, Canola Oil.