



Porkosaurus Tri-Tip

The Tri-Tip is sometimes overlooked, and we believe it is a cut of meat that lends itself to different methods of cooking it. You could marinate it or simple season it and grill it or smoke it. Just remember it is a muscle and tends to be a bit tougher so make sure when you slice it you slice it against the grain.

WHAT YOU WILL NEED

- 1 Tri-tip
- 1/4 cup of [Porkosaurus Steak Seasoning](#)
- 2 tablespoons oil of your choice
- 1 Fresh cracked pepper
- A Pinch of finishing salt

INSTRUCTIONS

1. Keep in mind that the Tri-Tip can weigh between 2 to 5 pounds and is a thicker cut of meat that requires a little lower temperature to cook.
2. Since it is a thicker cut of meat it lends itself to more seasoning.
3. Depending how you like your meat, we like to cook it to about 135 degrees.