



Recipe

BALSAMIC MARINADE TRI-TIP ROAST



3- 4 lbs. Tri-Tip Roast

2/4 cup Blackberry Ginger Balsamic Vinegar

¼ cup Neapolitan Herb Balsamic Vinegar

¼ cup soy sauce

2 tablespoons Chilean Picual EVOO

2 crushed garlic cloves

½ teaspoon black pepper

Combine; soy sauce, Neapolitan Herb Balsamic Vinegar, Blackberry - Ginger Balsamic Vinegar, Chilean Picual EVOO, crushed garlic cloves, and black pepper in a zip-top bag add tri-tip, marinate in the refrigerator for at least 12 hours. Remove the meat from the marinade, let sit 40 minutes. Smoke, grill or broil until cooked to your desired degree of doneness.