



Grilled Tri Tip with Tequila Marinade *(Adapted from Bon Appetit)*

Marinade:

- 1/2 cup fresh lime juice
- 1/2 cup chopped fresh cilantro
- 1/2 cup olive oil
- 1/3 cup soy sauce
- 1/4 cup tequila
- 6 cloves garlic, minced
- 2 teaspoons grated lime peel
- 2 teaspoons ground cumin
- 2 teaspoons oregano
- 1 teaspoon coarse ground black pepper
- 1 - 2 pound tri tip roast

Place lime juice, cilantro, olive oil, soy sauce, tequila, garlic, lime peel, cumin, oregano and pepper into a jar with a tight fitting lid and shake until well combined. Trim tri tip of any silver skin or membrane, but leave fat, if any. Place roast in zip top bag and pour marinade over top. Marinate, flipping over as often as possible for a minimum 2 hours - more is better and overnight best.

To cook, remove meat from marinade. Grill approximately 6 to 8 minutes per side for rare over medium high heat. Remove to a board and let rest 10 minutes before slicing. Cut across grain into very thin slices. Serve with Cherry Tomato Relish.

Relish:

- 2 tablespoons balsamic vinegar
- 1 tablespoon chopped fresh oregano
- 6 tablespoons olive oil
- 1/4 cup diced roasted green chilies
- 2 green onions, finely chopped
- 2 cups cherry or mini plum tomatoes cut in half

Whisk vinegar, oregano together. Gradually add oil, whisking constantly. Add green chilies and onions. Refrigerate at least 1 hour to develop flavors. Just before serving add tomatoes. Add salt and pepper as required.