

“Sangria” Soy Tri-Tip

Ingredients:

1 ½ cups red wine

¾ cup soy sauce

1 jalapeno, chopped

1 shallot, chopped

3 cloves garlic, peeled and chopped

2 teaspoons chopped fresh ginger

½ an orange, cut into slices

1 tri-tip (can substitute top sirloin, flank steak or london broil)

Directions:

Mix the marinade ingredients together and add the marinade and the tri-tip to a resealable plastic bag. Refrigerate for 4 hours, up to overnight.

Remove the tri-tip from the marinade (discard marinade) and allow the beef to rest at room temperature for about 30 minutes. Grill over direct-medium-heat, turning once and rotating once each side for grill marks, until desired level of done-ness. For medium-rare beef, pull the tri-tip off the grill at 130-135 degrees. Keep a close eye on the temperature after flipping and rotating the tri-tip so that it does not get over-done.

Tent the grilled tri-tip with foil to rest for about 10 minutes before slicing and serving.