

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454

805-922-6191

August, 2012

Grilled Tri-Tip Steak with Molasses Chili Marinade

Ingredients:

- 1/4 cup brown sugar
- 1/4 cup molasses
- 3 Tbsp. soy sauce
- 2 Tbsp. rice vinegar
- 5 cloves garlic, peeled and smashed
- 1 Tbsp. peeled and chopped fresh ginger
- 1 Tbsp. chili powder
- 1/4 tsp. freshly ground black pepper
- 2 lbs. tri-tip steaks



Preparations:

- 1.) In a large glass bowl or container, whisk together brown sugar, molasses, soy sauce, rice vinegar, garlic, ginger, chili powder and freshly ground black pepper until the sugar is dissolved.
- 2.) Place tri-tip steaks in the marinade and turn until completely coated. Let marinate for about 1 hour, covered, turning the steak occasionally.
- 3.) Preheat grill to medium-high heat and brush with canola oil.
- 4.) Place the steaks on the grill (do not discard the marinade) and cook until desired degree of doneness is reached, about 5 minutes per side, depending on the thickness of the steaks. Remove steak from the grill and let rest for 10 to 15 minutes before slicing.
- 5.) Transfer the marinade and any juices collected from the cooked steaks to a small saucepan. Bring to a low boil and let cook for about 10 minutes. Serve with the steak.

Makes 4 servings

Find this recipe and many more at Fostersbodyandpaint.com