

Recipe by Stephen Millier



Milliaire Zinfandel marinated tri-tip roast



Ingredients

- 2 1/2 cups of F. Stephen Millier Legend Series Dickson Road Zinfandel
- 8 Garlic cloves, crushed
- 2 Tbsp Black Pepper
- 2 Tbsp Soy Sauce
- 2 Tbsp Red Wine Vinegar
- 1 Onion, chopped
- 3 Tbsp Salt
- 5 Bay Leaves
- 1/4 Cup of Fresh Rosemary Leaves
- Pinch of Dried Oregano
- Pinch of Dried Basil
- 3—3.5lbs Tri-Tip Roast

Method

1. Combine all ingredients in a large bowl.
2. Place the roast in the bowl and completely submerge the meat in the marinade.
3. Refrigerate for 3-5 days (the meat must be completely submerged in the marinade for optimum tenderness)
4. Preheat the grill.
5. Remove the tri-tip from the marinade, pat dry and season with salt and pepper.
6. Grill for 10-15 minutes on each side or until cooked medium-rare.
7. Let rest for 10 minutes and cut into 1/4 inch slices.

