

Santa Maria Rub - Trisha

Description

Can double and triple to make as a gift.

Ingredients

- 2 tsp celery salt
- 1 tsp black pepper
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1 tsp dill
- 1 tsp Sage
- 1 tsp Rosemary

Instructions

Mix all ingredients into a glass jar
Rub onto Tri Tip roast or Steak - Front and Back
Spray oil on meat to seal in rub
Let rub sit on meat 4 to 24 hours

Note: 20 minutes rare 120; 130 med rare; 140 med
5 minutes each side to sear
pull off direct heat and cook 10 minutes
pull off heat, tent and let rest 10 minutes

Summary

Yield: 1

Source: Web search

Prep Time: 5 minutes

Category: Rubs

Cuisine: American

Tags: celery salt, pepper, onion, paprika, dill, sage