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 ingrdients 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