

Santa Maria Rub

Description

Recipe for on3 2# Tri-tip roast. You can multiple, ingredients to make rub as a gift.

Ingredients

- 1 tbsp kosher or sea salt
- 1 tbsp Black Pepper - fresh ground
- 1 tbsp Onion Powder
- 1 tbsp garlic powder
- 1 tbsp oregano
- 1 tsp Rosemary
- 1 tsp cayenne pepper
- 1 tsp Sage

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

Prep Time: 5 minutes

Category: Rubs

Cuisine: American

Tags: salt, pepper, onion, garlic, oregano, cayenne, rosemary, sage