

# Tri-Tip Roast with Mustard Coffee Rub

## Description

At the grill again with a fabulous tri-tip roast marinated in a mustard coffee rub.

## Ingredients

- 3 lbs [tri-tip roast](#)

### Mustard Coffee Rub

- 2 tbsp whole mustard seeds
- 1 tbsp extra virgin olive oil
- 1 tbsp freshly ground black pepper
- 2 tsps worcestershire sauce
- 2 tbsp dark roast coffee, finely ground
- 1 tsp kosher salt

## Instructions

### Mustard and Coffee Rub

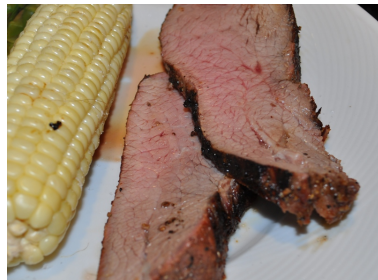
Grind the mustard seeds to a paste consistency. With whole mustard seeds, use a spin blade grinder (same as for grinding coffee beans), a spin blade grinder designed for grinding herbs, or by hand with a mortar and pestle (takes a little more elbow grease).

If possible, use freshly roasted coffee beans. A dark roasted coffee works best. Grind in a spin blade grinder to a medium-fine grind (about 20 seconds).

In a medium bowl, combine the mustard paste with the ground coffee, olive oil, freshly ground black pepper, Worcestershire sauce and kosher salt. Mix thoroughly until smooth.

### Tri-Tip

Coat the tri-tip evenly with the mustard and coffee rub. Let the tri-tip stand at room temperature for 30 minutes to marinate before grilling.



## Summary

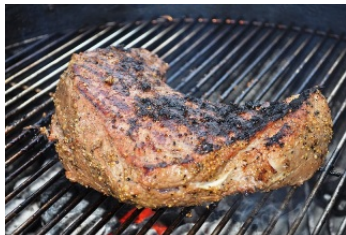
**Yield:** 6

**Prep Time:** 1 hour

**Category:** Grill

**Cuisine:** American

## Tri-Tip Roast with Mustard Coffee Rub



**Grill the tri-tip over direct heat (two-zone fire) with the lid closed as much as possible. Grill until lightly charred on both sides, about 10 to 15 minutes.**

**Move the tri-tip over to the indirect-heat zone of your fire and cook to your preferred doneness, about 20 to 30 minutes for medium rare. Turn and rotate the roast as needed for even cooking.**

**Remove from the grill and allow to cool for 10 minutes. Cut the tri-tip across the grain into thin slices.**

Serve warm.