

Beef Tri Tip in a Slow Cooker

Origin: Lynda

Marinade Time:	8 hrs	Prep Time:	15 min	Cook Time:	8 hrs	Cool Time:	15 min	Servings:	8
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Ingredients:

4 - 5 lb Beef Tri Tip

Marinade:

1/2 cup red wine

2 tablespoons canola oil

2 tablespoons Worcestershire sauce

1 tablespoon soy sauce

1 tablespoon chopped garlic

2 teaspoons salt

1 teaspoon black pepper

Directions:

Mix all ingredients together and marinate the tri tip overnight in a zipper bag.

In a cast iron dutch oven pour enough canola oil to cover the bottom well. Heat the oil over Medium High heat. AFTER the pot is hot sear all sides of the tri tip. I use the dutch oven instead of a skillet because a) it reduces splatter and b) the high sides provide a way to lean the tri tip as I brown the edges.

Place the tri tip in a large slow cooker on low for about 8 hours or on high for about 4.5 - 5. Internal temperature should be about 140°F.

Remove from slow cooker and place on serving plate. Cover with foil and allow to stand for 15 minutes before slicing against the grain. (This means perpendicular to the grain. All cuts are made more tender if you slice this way.)