

Chipotle Rubbed Tri-Tip Roast

Serves 6-8

A mouth watering roast with a Southwest flair, this tri-tip emerges from our rotisserie tender and moist.

Ingredients

- 1 ea. 2-3 lb. tri-tip roast
- 3 Tbsp. chipotle peppers in adobo, chopped to a paste

Method

Rotisserie: 5-10-in. Flame Height

- Rub the tri-tip roast with the chipotle paste, taking care to coat the entire roast.
- Wrap the roast and allow it to marinate in the refrigerator for at least 12 hours.
- Before roasting, remove the tri-tip from the refrigerator and temper for 1 hour.
- Place the tri-tip in a four arm basket and hang the spit in the rotisserie.
- Roast until the internal temperature of the meat reaches 120 degrees. Remove from the rotisserie and allow the roast to rest for 10 minutes before slicing.

Garnish with Chimichuri



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