

Grilled tri-tip roast with tequila marinade and cherry tomato relish

*Carolyn T's
Cookbook*

Servings: 8



Description:

1. Whisk marinade in medium bowl. Using small sharp knife, pierce meat all over. Place meat in large resealable plastic bag; add marinade. Seal bag. Refrigerate at least 2 hours or overnight, turning plastic bag occasionally.
2. Prepare barbecue (medium-high heat). Remove meat from marinade. Discard marinade. Mark (grill) meat on both sides, reduce heat to medium and bake off direct heat for 10-20 minutes until the internal temperature reaches 122 degrees (medium rare), or to desired doneness. Transfer to cutting board. Tent with foil; let stand 10 minutes. Cut diagonally across grain. Serve meat with Cherry Tomato Relish.
3. Whisk vinegar and oregano in medium bowl to blend. Gradually whisk in oil. Mix in green chilies and green onions. (Can be made 6 hours ahead. Cover; chill.) Add tomatoes; toss to coat. Season with salt and pepper.

**4 pounds beef tri-tip roast (two roasts),
trimmed of visible fat and sinew**

MARINADE:

**1/2 cup fresh lime juice
1/2 cup fresh cilantro, chopped
1/2 cup olive oil
1/3 cup soy sauce
1/4 cup tequila
7 whole garlic cloves, unpeeled, mashed
2 teaspoons lime peel, grated
2 teaspoons ground cumin
2 teaspoons dried oregano
1 teaspoon ground black pepper**

CHERRY TOMATO RELISH:

**1/4 cup balsamic vinegar
4 teaspoons chopped fresh oregano
3/4 cup olive oil
1/8 cup green chiles, canned, drained,
diced
4 green onions, finely chopped
4 cups halved cherry tomatoes**

***Blog: Carolyn T's Blog:
<http://tastingspoons.com>***

*Per Serving (excluding unknown items): 360 Calories;
35g Fat (87.0% calories from fat); 3g Protein; 9g
Carbohydrate; 2g Dietary Fiber; 3mg Cholesterol;
698mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean
Meat; 1 Vegetable; 0 Fruit; 7 Fat.*