



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Tri-Tip on Gas Grill

2lb. Tri-Tip

Pepper, Salt, Steak Seasoning (Suggest Excalibur Steak & Roast Rub)

Preheat gas grill for 15 minutes. Rub pepper, salt, and steak seasonings all over meat. Put in plastic bag and refrigerate for at least 1 hour before cooking. Put on grill for 7 minutes per side on direct heat. Cook an additional 20 minutes with fatty side up on indirect heat. After the 20 minutes remove from grill wrap in foil, and let rest for 5-10 minutes to let the juices re-enter the meat. Slice across the grain for optimum tenderness.

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