

I'm not a robot



Costco tri tip cooking instructions

Cooking a tri-tip from Costco in the oven can be a delicious and convenient way to prepare this popular cut of beef. With its rich flavor and tender texture, tri-tip is a favorite among beef lovers, and cooking it in the oven allows for a hassle-free and evenly cooked meal. In this article, we will explore the best ways to cook a Costco tri-tip in the oven, including preparation, seasoning, and cooking techniques. Understanding Tri-Tip Before we dive into the cooking process, it's essential to understand what tri-tip is and why it's a popular choice for beef enthusiasts. Tri-tip is a triangular cut of beef that comes from the bottom sirloin subprimal cut. It's known for its rich flavor, tender texture, and relatively affordable price point. Tri-tip is also a versatile cut of beef, making it perfect for grilling, pan-frying, or oven roasting. Choosing the Right Tri-Tip When selecting a tri-tip from Costco, it's crucial to choose a high-quality cut of beef. Look for tri-tips that are well-marbled, as this will ensure a more tender and flavorful final product. Additionally, opt for tri-tips that are at least 1.5 pounds in weight, as this will provide a more substantial and satisfying meal. Factors to Consider When choosing a tri-tip, consider the following factors: The level of marbling, which refers to the amount of fat that's dispersed throughout the meat. The color of the meat, which should be a deep red color. The thickness of the tri-tip, which should be at least 1-2 inches thick. The packaging, which should be airtight and free of any visible damage. Preparing the Tri-Tip Once you've selected your tri-tip, it's time to prepare it for cooking. This involves trimming any excess fat, seasoning the meat, and bringing it to room temperature. Trimming Excess Fat Trimming excess fat from the tri-tip is essential to prevent it from becoming too greasy during cooking. Use a sharp knife to trim any visible fat, taking care not to cut too deeply into the meat. This will help to create a more even surface for seasoning and cooking. Seasoning the Tri-Tip Seasoning the tri-tip is a critical step in bringing out its natural flavors. Use a combination of salt, pepper, and your favorite herbs and spices to create a dry rub. Apply the dry rub evenly to the surface of the tri-tip, making sure to coat all sides. Let the tri-tip sit for at least 30 minutes to allow the seasonings to penetrate the meat. Popular Seasoning Options Some popular seasoning options for tri-tip include: A classic combination of salt, pepper, and garlic powder. A spicy blend of chili powder, cumin, and smoked paprika. A herbaceous mix of thyme, rosemary, and parsley. Cooking the Tri-Tip Now that your tri-tip is prepared, it's time to cook it in the oven. Preheat your oven to 325°F (160°C), and place the tri-tip on a rimmed baking sheet or a broiler pan. Cook the tri-tip for 20-25 minutes per pound, or until it reaches your desired level of doneness. Using a Meat Thermometer Using a meat thermometer is the most accurate way to determine the internal temperature of the tri-tip. Insert the thermometer into the thickest part of the meat, avoiding any fat or bone. The internal temperature should reach at least 130°F (54°C) for medium-rare, 140°F (60°C) for medium, and 150°F (66°C) for medium-well. Cooking Times and Temperatures Here is a general guide to cooking times and temperatures for tri-tip: | Weight | Cooking Time | Internal Temperature | | — | — | — | | 1.5 pounds | 30-40 minutes | 130-140°F (54-60°C) | | 2 pounds | 40-50 minutes | 130-140°F (54-60°C) | | 2.5 pounds | 50-60 minutes | 130-140°F (54-60°C) | Resting and Slicing Once the tri-tip is cooked to your desired level of doneness, remove it from the oven and let it rest for 10-15 minutes. This allows the juices to redistribute, making the meat more tender and flavorful. Slice the tri-tip against the grain, using a sharp knife to create thin, even slices. Slicing Against the Grain Slicing the tri-tip against the grain is essential to creating a tender and easy-to-chew final product. To slice against the grain, identify the direction of the muscle fibers and slice perpendicular to them. This will help to break up the fibers, making the meat more palatable. Serving Suggestions Tri-tip is a versatile cut of beef that can be served in a variety of ways. Some popular serving suggestions include: Serving the tri-tip with a side of roasted vegetables and mashed potatoes. Using the tri-tip in a sandwich or wrap, topped with your favorite condiments and toppings. Serving the tri-tip with a side of salad or soup, making for a light and refreshing meal. In conclusion, cooking a Costco tri-tip in the oven is a delicious and convenient way to prepare this popular cut of beef. By following the tips and techniques outlined in this article, you can create a tender, flavorful, and satisfying meal that's sure to please even the pickiest of eaters. Remember to choose a high-quality tri-tip, season it generously, and cook it to the right temperature for a truly unforgettable dining experience. What is a tri-tip and where can I find it at Costco? A tri-tip is a triangular cut of beef that comes from the bottom sirloin subprimal cut. It is known for its rich flavor, tender texture, and relatively affordable price. At Costco, you can typically find tri-tip in the meat department, often packaged as a single piece of meat weighing around 2-3 pounds. It may be labeled as "tri-tip" or "bottom sirloin triangle," and it's usually priced lower than other cuts of beef. When shopping for a tri-tip at Costco, look for a piece with a good balance of marbling, as this will help keep the meat moist and flavorful during cooking. When selecting a tri-tip at Costco, it's also a good idea to check the packaging for any added solutions or seasonings. Some tri-tips may be injected with a solution to enhance flavor and tenderness, while others may be seasoned with a blend of spices and herbs. If you prefer to add your own seasonings, look for a tri-tip that is labeled as "unseasoned" or "natural." Additionally, consider the size of the tri-tip and how many people you plan to serve. A larger tri-tip may be more suitable for a big family dinner or special occasion, while a smaller one may be better suited for a weeknight meal or smaller gathering. How do I prepare a Costco tri-tip for oven cooking? To prepare a Costco tri-tip for oven cooking, start by removing it from the packaging and patting it dry with paper towels. This helps remove excess moisture and promotes even browning. Next, season the tri-tip with your desired blend of spices, herbs, and aromatics. You can use a store-bought seasoning blend or create your own using ingredients like garlic powder, paprika, salt, and pepper. Be sure to coat the tri-tip evenly, making sure to cover all surfaces. If you want to add extra flavor, you can also rub the tri-tip with a mixture of olive oil, minced garlic, and chopped fresh herbs like thyme or rosemary. Once the tri-tip is seasoned, place it on a rimmed baking sheet or oven-safe skillet, leaving a little space around it to allow for air circulation. If you're using a baking sheet, you can line it with aluminum foil or parchment paper for easy cleanup. You can also add some aromatics like sliced onions, carrots, and celery to the pan, which will add flavor to the tri-tip as it cooks. Finally, let the tri-tip sit at room temperature for about 30 minutes to 1 hour before cooking, which helps it cook more evenly and prevents it from cooking too quickly on the outside. What is the best oven temperature for cooking a tri-tip? The best oven temperature for cooking a tri-tip depends on the level of doneness you prefer and the size of the tri-tip. For a medium-rare tri-tip, cook it in a preheated oven at 325°F (160°C) for about 20-25 minutes per pound, or until it reaches an internal temperature of 130-135°F (54-57°C). For a medium tri-tip, cook it at 350°F (180°C) for about 25-30 minutes per pound, or until it reaches an internal temperature of 140-145°F (60-63°C). If you prefer your tri-tip more well-done, cook it at 375°F (190°C) for about 30-35 minutes per pound, or until it reaches an internal temperature of 150-155°F (66-68°C). It's essential to use a meat thermometer to ensure the tri-tip is cooked to a safe internal temperature. Insert the thermometer into the thickest part of the tri-tip, avoiding any fat or bone. You can also use the finger test to check for doneness, where you touch the tri-tip gently with your finger. A medium-rare tri-tip will feel soft and yielding, while a medium tri-tip will feel firm but still yielding. A well-done tri-tip will feel hard and springy. Remember to let the tri-tip rest for 10-15 minutes before slicing, which allows the juices to redistribute and the meat to stay tender. How do I prevent a tri-tip from drying out in the oven? To prevent a tri-tip from drying out in the oven, it's crucial to cook it using a method that retains moisture. One way to do this is to use a low-and-slow cooking method, where you cook the tri-tip at a lower temperature for a longer period. This helps break down the connective tissues in the meat and keeps it moist. You can also use a meat mallet or rolling pin to pound the tri-tip thinly, which helps it cook more evenly and prevents it from drying out. Additionally, make sure to not overcook the tri-tip, as this can cause it to become tough and dry. Another way to keep the tri-tip moist is to use a marinade or rub that contains ingredients with high moisture content, such as olive oil, butter, or yogurt. You can also add a bit of acidity, like lemon juice or vinegar, to help break down the proteins and keep the meat tender. During cooking, you can baste the tri-tip with its own juices or add a little liquid to the pan, such as beef broth or red wine, to keep it moist. Finally, make sure to let the tri-tip rest for 10-15 minutes before slicing, which allows the juices to redistribute and the meat to stay tender and flavorful. Can I cook a tri-tip in the oven with other ingredients? Yes, you can cook a tri-tip in the oven with other ingredients, such as vegetables, potatoes, or other meats. This is a great way to create a one-pan meal that's easy to prepare and clean up. Some popular ingredients to cook with tri-tip include sliced onions, bell peppers, carrots, and Brussels sprouts. You can also add some potatoes, such as wedges or thinly sliced rounds, which will absorb the flavorful juices from the tri-tip. If you're cooking for a crowd, you can add other meats, such as sausages or bacon, to the pan for added flavor and texture. When cooking a tri-tip with other ingredients, make sure to adjust the cooking time and temperature accordingly. For example, if you're cooking with vegetables, you may need to increase the oven temperature to 400°F (200°C) to get them tender and caramelized. You can also add some aromatics, such as garlic and herbs, to the pan to enhance the flavor of the tri-tip and other ingredients. Just be sure to not overcrowd the pan, as this can prevent the ingredients from cooking evenly. Instead, cook the ingredients in batches or use a larger pan to accommodate everything. How do I slice a tri-tip after cooking? To slice a tri-tip after cooking, start by letting it rest for 10-15 minutes, which allows the juices to redistribute and the meat to stay tender. Then, use a sharp knife to slice the tri-tip against the grain, which means cutting in the direction of the muscle fibers. This helps to create slices that are tender and easy to chew. You can slice the tri-tip into thin strips or thicker slices, depending on your preference. If you're serving the tri-tip with other ingredients, such as vegetables or potatoes, you can slice it into smaller pieces to make it easier to serve. When slicing the tri-tip, be sure to use a carving board or other stable surface to prevent the meat from moving around. You can also use a meat slicer or sharp carving knife to get even, uniform slices. If you're having trouble slicing the tri-tip, try using a bit of pressure or wiggling the knife back and forth to help it glide through the meat. Finally, serve the sliced tri-tip immediately, garnished with fresh herbs or other ingredients, such as horseradish sauce or au jus. You can also store the sliced tri-tip in an airtight container in the refrigerator for up to 3 days or freeze it for later use. Can I reheat a cooked tri-tip in the oven? Yes, you can reheat a cooked tri-tip in the oven, but it's essential to do it safely and without drying out the meat. To reheat a cooked tri-tip, wrap it tightly in aluminum foil or place it in a covered dish to prevent moisture from escaping. Then, heat the tri-tip in a preheated oven at 300°F (150°C) for about 10-15 minutes, or until it reaches an internal temperature of 140°F (60°C). You can also add a bit of liquid, such as beef broth or au jus, to the pan to keep the tri-tip moist. When reheating a cooked tri-tip, make sure to check its internal temperature to ensure it's heated to a safe minimum internal temperature. You can use a meat thermometer to check the temperature, and it's essential to insert the thermometer into the thickest part of the tri-tip, avoiding any fat or bone. If you're reheating a sliced tri-tip, you can also use the oven to warm it up, but be careful not to overcook it, as this can cause the meat to become dry and tough. Instead, heat the sliced tri-tip in short intervals, checking its temperature and texture until it's warmed through and ready to serve. Cooking a Costco tri tip to perfection is an art that will elevate your culinary game. Imagine slicing into a beautifully seared, mouth-watering piece of meat, the aroma of carefully blended seasoning rubs wafting through the air. Sound enticing? It should be. With over 15 years of cooking experience, I've developed a foolproof method for transforming this humble beef cut into a succulent masterpiece. The beauty of the tri tip steak lies in its versatility—whether you're grilling, smoking, or opting for an oven-roasted approach, the options are endless. You'll master marinating techniques, fine-tune the cooking temperatures, and even discover the secrets behind achieving ultimate meat tenderness. By the end of this guide, you'll not only know how to cook a Costco tri tip but also understand the importance of using a meat thermometer, selecting the perfect BBQ sauce, and implementing expert slicing and serving techniques. Get ready to unlock a world of savory possibilities and transform your next dinner into an unforgettable culinary experience. How To Cook Costco Tri Tip: The Quick Version Here is how to cook a Costco tri-tip roast: Marinade and Seasoning Marinate the tri-tip overnight in a mixture of Worcestershire sauce, salt, pepper, garlic powder, and apple cider vinegar. Alternatively, you can simply season the tri-tip with a dry rub of salt, pepper, and other spices like paprika, garlic powder, and Cajun seasoning. Let the seasoned tri-tip sit at room temperature for 30 minutes before cooking. Cooking Methods Grill the tri-tip at 350-400°F, flipping frequently, until it reaches an internal temperature of 130-140°F for medium doneness. Smoke the tri-tip at 225°F until it reaches 115-120°F internal, then sear it to finish. Reverse sear by baking the tri-tip at 225-250°F until 5-10°F below your desired doneness, then sear it in a hot cast iron pan or on the grill. Slicing and Serving Let the cooked tri-tip rest for 15 minutes before slicing against the grain into thin, 1/2-inch slices. Tri-tip is best cooked to medium doneness. It can also be slow cooked in a Crock-Pot for 8 hours to make a tender pot roast. Understanding Tri Tip Anatomy of the Tri Tip Cut Knowing where the tri tip sits on the cow can be a game-changer. This triangular cut comes from the bottom sirloin. It's richly marbled with fat, giving it an incredible flavor and tenderness when cooked properly. You'll often hear it described as having a beefy, robust profile. Comparing Tri Tip to Other Cuts Tri tip stands out against brisket, sirloin, and ribeye. While brisket requires long, slow cooking for tenderness, tri tip cooks quicker yet remains juicy. Ribeye has more fat, and sirloin tends to be leaner. Tri tip is a balanced, flavorful option that's versatile for various cooking methods. Preparation Before Cooking Selecting the Right Tri Tip at Costco Quality starts with the right piece of meat. Look for well-marbled and evenly colored tri tip. Costco offers various package sizes; aim for one that's around 2-3 pounds for optimal cooking. Trimming and Cleaning the Tri Tip Remove excess fat and the silver skin to ensure even cooking. Use a sharp knife to make clean cuts, minimizing waste. Proper trimming sets the stage for perfecting how to cook Costco tri tip. Marinating and Seasoning Choose a marinade depending on your flavor preference—acidic (like vinegar), enzymatic (like pineapple juice), or oil-based (olive oil). Essential spices include garlic powder, black pepper, and paprika. Marinate for at least 2 hours, but overnight yields the best results. Cooking Methods Grilling Tri Tip Utilize both direct and indirect heat. For searing, place the tri tip directly over the flames, then move it aside for indirect cooking. Whether you use a gas or charcoal grill, ensure the meat reaches the desired internal temperature. Oven-Roasting Tri Tip Preheat the oven to 425°F. A cast iron skillet works wonders. Sear the tri tip on the stove first, then transfer to the oven. Keep a meat thermometer handy for accuracy. Sous Vide Tri Tip Sous vide ensures a uniformly cooked tri tip. Set the temperature to 131°F for medium-rare. After cooking, finish with a sear on the grill or skillet to lock in flavors and achieve a crusty exterior. Smoking Tri Tip Wood chips like oak or hickory are ideal. Preheat the smoker to 225°F. Smoke until the desired internal temperature is reached. The result? A delectable smoky flavor that permeates the meat. Cooking to the Right Temperature Importance of Internal Temperature Using a meat thermometer is essential. The perfect tri tip is medium-rare at 130-135°F. Resting post-cook ensures juices redistribute for maximum flavor and tenderness. Resting the Meat Always rest your tri tip. Wrap it loosely in foil for about 10-15 minutes. This allows the juices to settle, ensuring every slice is moist and flavorful. Slicing and Serving Proper Slicing Technique Identify the grain, then slice against it. This method ensures tenderness. Keep your slices roughly 1/4 inch thick for the best texture and flavor. Serving Suggestions Serve tri tip with classic sides like mashed potatoes and roasted vegetables. For a fresher twist, consider adding a garden salad or grains. Enhance the dish with complementary sauces like BBQ sauce or chimichurri. Tips and Tricks for the Best Tri Tip Enhancing Flavor and Tenderness Dry brining can elevate your tri tip. Rub the meat with salt and let it rest in the fridge for a few hours. Decide between a rub or marinade based on your flavor preference. Common Mistakes to Avoid Avoid overcooking by keeping trusted meat thermometers nearby. Improve slicing techniques to maximize tenderness. Never skip resting—this step is crucial for juicy meat. Variations and Recipes Tri Tip Sandwiches Select bread with a sturdy crust like ciabatta or baguette. Add toppings such as caramelized onions, arugula, and a dollop of BBQ sauce. Tri Tip Tacos Use either corn or flour tortillas. Top with fresh salsa, avocado, and cilantro for a burst of flavor. The versatility of tri tip shines in taco form. Tri Tip Salads Choose a base like leafy greens or grains. Add-ins such as cherry tomatoes, cucumbers, and feta cheese elevate your salad game. Dress with a light vinaigrette. Storing and Reheating Leftovers Proper Storage Techniques Refrigerate or freeze leftovers promptly. Use airtight containers to maintain freshness. Proper storage keeps your tri tip ready for future meals. Reheating Without Drying Out Reheat in the oven at a low temperature. If using a microwave, cover and add a bit of liquid to retain moisture. Reheating with sous vide is also effective for bringing leftovers back to life. FAQ On How To Cook Costco Tri Tip How do I cook a Costco tri tip on the grill? Start by marinating the tri tip to infuse flavors. Preheat your barbecue grill to medium-high heat. Sear the meat on all sides for a lovely crust. Reduce the heat and continue grilling until it reaches the desired internal temperature using a meat thermometer. What's the best way to marinate Costco tri tip? To make a killer marinade, mix olive oil, soy sauce, garlic, and your favorite spice rubs. Let the tri-tip steak soak for at least 4 hours. For deeper flavor, marinate overnight in the fridge to achieve ultimate meat tenderness. How long should I cook Costco tri tip in the oven? Oven roasting offers consistent results. Preheat your oven to 425°F. Sear the tri tip in a hot pan, then transfer to the oven. Cook for around 20-30 minutes, or until the internal temperature reaches 130-135°F for medium rare. What internal temperature should I aim for when cooking Costco tri tip? A meat thermometer is essential. For medium-rare perfection, aim for an internal temperature of 130-135°F. For medium, go for 140-145°F. Always rest the meat after cooking to let the juices redistribute. How do I slice Costco tri tip for serving? The secret lies in slicing against the grain. This method ensures tenderness and maximizes flavor. Use a sharp knife and a sturdy cutting board. Serve your beautifully sliced tri-tip with a side of BBQ sauce or a fresh salad. Can I smoke a Costco tri tip? Definitely! Smoking imparts a rich, complex flavor. Preheat your smoker to 225°F. Season your tri tip generously, then smoke until it reaches the desired internal temperature. The low and slow cooking method ensures a succulent and juicy result. What spices work best for seasoning Costco tri tip? Versatility is key. Use a seasoning rub made with salt, pepper, garlic powder, and paprika. Enhance the flavor profile with herbs like rosemary or thyme. This blend complements the natural flavors of the tri tip beautifully. Is it okay to slow-cook Costco tri tip? Absolutely! Slow cooking is ideal for achieving maximum tenderness. Sear the tri tip first, then cook on low for 7-8 hours in a slow cooker. Add beef stock and aromatics for a flavorful, melt-in-your-mouth result. What to serve with Costco tri tip? Pair your tri tip with classic sides like roasted vegetables, mashed potatoes, or a fresh garden salad. For a zing, serve with a tangy BBQ sauce or a robust chimichurri. The options are endless! Do I need a special meat thermometer for Costco tri tip? While any reliable meat thermometer works, an instant-read thermometer provides quick, accurate readings, helping you hit that perfect internal temperature. It's a small tool but makes a huge difference in achieving a perfectly cooked tri tip steak. Conclusion Mastering the art of how to cook Costco tri tip isn't just about following a recipe—it's about understanding the nuances of flavor, texture, and technique. With the right seasoning rub, the perfect internal temperature, and proper slicing methods, you can transform this beef cut into a culinary masterpiece. From marinating with robust spice rubs to choosing between grilling or slow cooking, the path to a tender, juicy tri-tip steak is paved with delicious decisions. Using tools like a reliable meat thermometer and practicing precise slicing will elevate your efforts, ensuring every bite is packed with flavor. In this journey, you've also uncovered the secrets of various cooking methods, from the rich depths of smoking to the even heat of oven roasting. As you serve your perfectly cooked tri tip, accompanied by savory sides and perhaps a touch of BBQ sauce, you'll not only satisfy your palate but amaze your guests. Remember, the key to culinary success lies in attention to detail and a passion for perfection. If you liked this article about how to cook Costco tri tip, you should check out this article about how to cook Costco shepherd's pie. There are also similar articles discussing how to cook Costco french onion soup, how to cook Costco salmon burgers, how to cook Costco spanakopita, and how to cook Costco bulgogi. And let's not forget about articles on how to cook Costco jalapeno poppers, how to cook Costco orange chicken, how to cook Costco octopus, and how to cook Costco tamales. One of my favorite cuts of beef at Costco is the Tri Tip roast. My Costco does not always have tri tips in stock but when they do it seems like they are always Prime Grade. Keep reading and learn what this cut of beef is, why it is considered special and how I like to cook it. What is a Tri Tip? The tri tip comes from the bottom of the sirloin primal and gets its name from its triangular shape which results in it having three "corners". The tri tip is the "Sister Cut" to the picanha (Top Sirloin Cap Roast) which is located on the top of the sirloin primal. Because the picanha has a slightly triangular shape it is often mistaken for the tri tip but they are very different cuts of beef. Currently Costco is selling tri tip for \$11.99 per pound which makes it a great value compared to the current prices for ribeyes and strip steaks. The flavor profile of the tri tip is quite beefy and the meat is about "medium" on the tenderness scale. The surface of a tri tip often looks like it has great marbling but the cut is usually very lean. Blade Tenderized My only serious complaint about the Costco meat department is that they blade tenderize any piece of beef that is not still in its cryovac packaging and the tri tip is no exception. You can tell that the roast has been blade tenderized by the notation on the label. Blade tenderization is the process of running meat through a machine that punches a bunch of small holes to break up the muscle fibers. On one hand this is great because it makes the meat more tender. On the other hand it introduces the risk of bacterial contamination which means that to be safe you should cook the meat to Medium (145F) instead of Medium Rare (135F). I believe Costco blade tenderizes their steaks as an alternative to wet aging which allows them to reduce their turnover time. Cooking Instructions Tri tip is usually associated with the California grilling scene where it is called a Santa Maria steak and cooked directly over high heat charcoal. Here is a great video showing you how to cook a Santa Maria style tri tip. I prefer to slow cook this roast on my pellet grill. I will season the tri tip with Traeger's Chili and Garlic dry rub then smoke it at 225F for about 90 minutes until it hits an internal temperature of 135-140F. For wood pellets you can either use the Traeger Gourmet Blend or the Kirkland Signature pellets. Slicing the Tri Tip for Maximum Tenderness One of the most important things about the tri tip is that it will be the most tender when sliced against the grain. While that might seem obvious, the trick is that the orientation of the grain does a subtle shift about halfway through the roast. You can start out slicing against the grain only to realize later on that you are now slicing with the grain. Take a minute to study the grain structure before you start slicing and adjust your slicing position as you work through the roast. Figuring out the grain is not that hard as long as you are aware that it shifts. David A Costco Tri Tip is seasoned with a dry rub and smoked on a pellet grill until done. The tri tip is thinly sliced against the grain and served as an awesome sandwich. 1 Tri Tip Roast4 tbsp Traeger Dry Rub or beef rub of choice1 package Costco Artisan Rolls1 container Artichoke and Jalapeno Dip from La Terra Fina Season the tri tip liberally on all sides with the beef rub.Allow the seasoned tri tip to rest at room temperature for one hour.Preheat your pellet grill to 225F.Put the tri tip on the grill and cook for 90 minutes until an internal temperature of 135F is reached.Remove the tri tip from the grill and allow to rest for 15 minutes.Slice upon the Costco Artisan Rolls and toast the inside.While the toasted bread is still warm, slather with the Artichoke Jalapeno Dip.Slice the tri tip thinly across the grain and add to rolls for an amazing tri tip sandwich!