

California Barbecued Tri-Tip

Serves 4 to 6

If you can't find tri-tip, bottom round is an acceptable alternative. The traditional accompaniments to tri-tip are Santa Maria Salsa and California Barbecued Beans.

INGREDIENTS

- 1 tri-tip roast (about 2 pounds), trimmed
- 6 garlic cloves, minced
- 2 tablespoons olive oil
- $\frac{3}{4}$ teaspoon salt
- 2 cups wood chips, preferably oak
- 1 teaspoon pepper
- $\frac{3}{4}$ teaspoon garlic salt



1. Pat roast dry with paper towels. Using fork, prick roast about 20 times on each side. Combine garlic, oil, and salt and rub over roast. Cover with plastic wrap and refrigerate for 1 hour or up to 24 hours.
2. Soak wood chips in bowl of water to cover for 15 minutes. Open bottom vents on grill. Light large chimney starter filled with charcoal briquettes (about 100 coals) and burn until charcoal is covered with fine gray ash. Pour hot coals in even layer over one half of grill. Set cooking grate in place, cover, open lid vents completely, and let grill heat for 5 minutes. Scrape cooking grate clean.
3. Using paper towels, wipe garlic paste off roast. Rub pepper and garlic salt all over meat. Grill directly over coals until well browned, about 5 minutes per side. Carefully remove roast and cooking grate from grill and scatter wood chips over coals. Replace cooking grate and arrange roast on cooler side of grill. Cover, positioning lid vents directly over meat, and cook until roast registers about 130 degrees (for medium-rare), about 20 minutes. Transfer meat to cutting board, tent loosely with foil, and let rest for 20 minutes. Slice thinly across the grain. Serve.

California Barbecued Tri-Tip on a Gas Grill

Prepare recipe for California Barbecued Tri-Tip through step 1. Soak wood chips in bowl of water to cover for 15 minutes, seal in foil packet, and place over primary burner. Turn all burners to high and close lid, keeping grill covered until wood chips begin to smoke heavily, about 15 minutes. Scrape cooking grate clean. Wipe garlic paste off roast. Rub pepper and garlic salt all over meat. Place roast on side of grate opposite primary burner and grill, covered, until well browned, about 5 minutes per side. Leave primary burner on high and turn all other burners off; cook until roast registers about 130 degrees (for medium-rare), about 20 minutes. Rest and slice as directed.

California Barbecued Beans

Serves 4 to 6

Note: If you can find them, pinto beans (a variety grown in the Santa Maria Valley) are traditional in this dish. Bottled taco sauce is available in the Mexican aisle of most grocery stores. Don't proceed with step 2 before the beans have simmered for an hour; it will hinder proper softening of the beans.

INGREDIENTS

- 4 slices bacon, chopped fine
- ½ pound deli ham, chopped fine
- 1 onion, chopped fine
- 4 garlic cloves, minced
- 1 pound pink kidney beans (see note above), soaked overnight and drained
- 6 cups water
- 1 cup canned tomato puree
- ½ cup bottled taco sauce
- 5 tablespoons packed light brown sugar
- 1 tablespoon dry mustard
- Salt
- ¼ cup chopped fresh cilantro
- 2 tablespoons cider vinegar

1. Cook bacon and ham in Dutch oven over medium heat until fat renders and pork is lightly browned, 5 to 7 minutes. Add onion and cook until softened, about 5 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Add beans and water and bring to simmer. Reduce heat to medium-low, cover, and cook until beans are just soft, about 1 hour.
2. Stir in tomato puree, taco sauce, sugar, mustard, and 2 teaspoons salt. Continue to simmer, uncovered, until beans are completely tender and sauce is thickened, about 1 hour. (If mixture becomes too thick, add water.) Stir in cilantro and vinegar and season with salt. Serve. (Beans can be refrigerated for up to 4 days.)



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Santa Maria Salsa

Makes about 4 cups

The distinct texture of each ingredient is part of this salsa's identity and appeal, so we don't recommend using a food processor.

INGREDIENTS

- 2 pounds ripe tomatoes, cored and chopped
- 2 teaspoons salt
- 2 jalapeño chilis, chopped fine
- 1 small red onion, chopped fine
- 1 celery rib, chopped fine
- 1 garlic clove, minced
- ¼ cup juice from 2 limes
- ⅛ cup chopped fresh cilantro
- ⅛ teaspoon dried oregano
- 1 teaspoon Worcestershire sauce

1. Place tomatoes in strainer set over bowl and sprinkle with salt; drain for 30 minutes. Discard liquid. Meanwhile, combine remaining ingredients in large bowl.
2. Add drained tomatoes to jalapeño mixture and toss to combine. Cover with plastic wrap and let stand at room temperature for 1 hour before serving. (Salsa can be refrigerated for up to 2 days.)