

Tri-Tip Reheating Instructions

- Preheat oven to 350
- Place Tri tip in oven safe container with a side lip (use pan they arrived in)
- Put ¼ cup of beef broth (or water if you don't have beef broth) in container
- Sprinkle a tablespoon of our seasoning over the Tri-Tip and in the liquid
- Cover securely with foil, allowing the Tri-Tip to steam
- Place in oven for 20 minutes
- After 20 minutes, check temperature and flip Tri-Tip
- Place back in the oven, checking temp every 7-10 minutes.
- Ideal reheated serving temp is 130°F, and will assure Tri-Tip remains pink, tender, and moist.

After Tri-Tip is reheated, slice from skinniest point to the widest point as **thinly** as possible. Slicing in any other direction will result in a tough end product. Lastly, enjoy!

Reheating Sliced Tri-Tip:

- Place pan (we prefer cast iron) over medium/high heat
- Add a little bit of oil, once pan is hot, add sliced Tri-Tip
- Cook each side of each slice 1 minute or less, enjoy!

To preserve your tri-tip for later consumption, freeze them before the 'best-by' date and consume them before 3 months.