
Huli Huli Beef Tri Tip

Description

Often, people will salt and pepper a tri tip, throw it on a grill and serve with a dipping sauce. Chef Maka wanted to create a fun, flavorful marinade for tri tip that would go perfect with a summer barbecue with friends and family. Combining local flavors from his childhood, he came up with this Huli Huli Beef Tri Tip recipe.

Total time: 8 hrs 45 min Yield: 4 to 6 servings

Ingredients

- 2 cup pineapple juice
- 1 cup brown sugar
- 1 cup soy sauce
- 1 cup ketchup
- 1 Tbsp minced garlic
- 2 Tbsp minced ginger
- 2 Tbsp Worcestershire sauce
- 1 Tbsp paprika
- 1/2 cup apple cider vinegar
- 5 lb tri tip
- salt (to taste)
- pepper (to taste)
- 1 pineapple (sliced)

Prep Time: 8 hrs Cooking Time: 45 min Total Time: 8 hrs 45 min

Instructions

Mix the pineapple juice, brown sugar, soy sauce, ketchup, minced garlic, minced ginger, Worcestershire sauce, paprika and apple cider vinegar together. Add in the tri tip and marinate overnight.

Remove meat and season with salt and pepper. Heat barbecue grill on medium high. Grill, turning meat every 7 to 10 minutes. Do not burn. If the heat is too high, turn it down. Grill pineapples and reserve. Remove meat and let it stand for about 10 minutes before slicing. Serve hot and enjoy!

Recipe brought to you by:

Chef Maka Kwon