

THANKS FOR CHOOSING HOTTINGERS!

HOW TO COOK TRI TIP



These cooking times are for a medium hot grill which varies from cook to cook and grill to grill, so these times are a place to start. Remember to place the fat side up first.

COOKING TIMES FOR BEEF or PORK TRI-TIPS			
1.30 lbs.	13 minutes per side	3.10 lbs.	31 minutes per side
1.40 lbs.	14 minutes per side	3.20 lbs.	32 minutes per side
1.50 lbs.	15 minutes per side	3.30 lbs.	33 minutes per side
1.60 lbs.	16 minutes per side	3.40 lbs.	34 minutes per side
1.70 lbs.	17 minutes per side	3.50 lbs.	35 minutes per side
1.80 lbs.	18 minutes per side	3.60 lbs.	36 minutes per side
1.90 lbs.	19 minutes per side	3.70 lbs.	37 minutes per side
2.00 lbs.	20 minutes per side	3.80 lbs.	38 minutes per side
2.10 lbs.	21 minutes per side	3.90 lbs.	39 minutes per side
2.20 lbs.	22 minutes per side	4.00 lbs.	40 minutes per side
2.30 lbs.	23 minutes per side	4.10 lbs.	41 minutes per side
2.40 lbs.	24 minutes per side	4.20 lbs.	42 minutes per side
2.50 lbs.	25 minutes per side	4.30 lbs.	43 minutes per side
2.60 lbs.	26 minutes per side	4.40 lbs.	44 minutes per side
2.70 lbs.	27 minutes per side	4.50 lbs.	45 minutes per side
2.80 lbs.	28 minutes per side	4.60 lbs.	46 minutes per side
2.90 lbs.	29 minutes per side	4.70 lbs.	47 minutes per side
3.00 lbs.	30 minutes per side	4.80 lbs.	48 minutes per side

A reliable thermometer inserted horizontally into the center of the thickest part of the roast is the best way to tell if your meat is done.

RARE: 135°-140°F

MEDIUM: 145°-150°F

WELL DONE: 155°-160°F

Remember to let your meat rest away from the heat for 5 or so minutes to let the meat juices redistribute before you slice it. Remember to slice across the grain.

