

CHILI-CRUSTED TRI-TIP BEEF ROAST – 1 to 1-1/4 hours

1 beef tri-tip roast (1-1/2 to 2 lb)

Rub:

1 Tbsp chili powder

2 tsp ground cumin

1 tsp onion powder

1/2 tsp garlic powder

1. Heat oven to 425°F. Combine rub ingredients and 1/4 tsp pepper; press onto beef roast.
2. Place roast on rack in shallow roasting pan. Do not add water or cover. Roast in 425°F oven 30 to 40 minutes for medium rare; 40 to 45 minutes for medium doneness.
3. Remove roast when instant-read thermometer inserted in thickest part registers 135°F for medium rare; 150°F for medium. Let stand 15 minutes. (Temperature will rise to reach 145°F for medium rare; 160°F for medium.) Carve roast across the grain; season with salt. Serves 6 to 8.

Recipe courtesy of the North Dakota Beef Commission 1-877-321-BEEF