GRILLED TRI-TIP WITH A COFFEE-COCOA RUB

INGREDIENTS:

- Meat: One 2 to 2.5-pound untrimmed beef tri-tip (keep the fat cap on for juiciness).
- Rub: 1 tablespoon finely ground dark roast coffee, 1 tablespoon unsweetened cocoa powder, 1 tablespoon dark brown sugar, 1 tablespoon coarse sea salt, 1 teaspoon garlic powder, 1 teaspoon smoked paprika.

PROCESS:

1. Season the Meat: Combine all dry rub ingredients in a small bowl. Pat the tri-tip dry and coat all sides generously with the rub, pressing it into the meat. Let it sit at room temperature for 30 minutes.
2. Set Up Two-Zone Grilling: Light your grill and create two zones: one side with direct high heat (around 450°F) and one side with indirect lower heat.
3. Sear the Crust: Place the tri-tip directly over the high-heat zone. Sear for 4 to 5 minutes per side until a rich, dark crust forms from the coffee, cocoa, and sugar caramelizing.
4. Roast Indireclty: Move the tri-tip over to the indirect-heat zone, fat-cap side up. Close the grill lid. Let it roast for roughly 20 to 25 minutes.
5. Check Temperature: Insert an instant-read thermometer into the thickest part of the meat. Remove it from the grill when it reads 130°F for medium-rare (130°F □ 54.4°C) or 140°F for medium (140°F □ 60°C).
6. Rest and Slice: Transfer to a cutting board and tent loosely with foil. Let it rest for 10 to 12 minutes to allow the juices to redistribute.
7. Cut Against the Grain: Look closely at the grain, as tri-tip grain changes direction at the center angle. Slice the meat into thin strips against the grain and serve alongside a glass of the Rojo del Patrón.