



### Santa Maria Tri Tip on the Grill

- 1-2.5 lb. Tri Tip
- 2 Tbs Olive Oil
- 1 tsp Kosher Salt
- 1 tsp Tony Chachere's Original Creole Seasoning
- 1 tsp Garlic Powder
- 1 tsp Black Pepper
- 2 tsp Fresh Garlic, minced

Remove any skin from the Tri Tip and rub it liberally with the olive oil. Mix Salt, Garlic Power, Tony Chachere's & Black Pepper together.

Rub the seasoning mix and garlic into the meat and cover with plastic wrap or put in a zip lock bag and let sit in the refrigerator overnight if possible (minimum 4 hours).

Sear the Tri Tip on each side for 2-4 minutes on high and then turn the grill down to low (some grills stay so hot, they can even be turned off) and finish cooking until the meat thermometer reads 135 degrees. Remove from the grill and tent with foil for 10 minutes. Slice thinly against the grain.



### Judi's Famous Tenderloin

- 1 Tenderloin (Meat Market or Costco) *trimmed of as much membrane as possible*
- Jane's Crazy Mixed Up Salt
- Garlic Powder
- Fresh Black Pepper
- Garlic Pepper

With a fork go over the entire tenderloin with the fork so spices can penetrate. Sprinkler entire tenderloin liberally with Salt, Garlic Power, Fresh Black Pepper and Garlic Pepper. Put tenderloin on hot grill to sear each side, then turn grill to low and cook until internal temperature of 135 degrees is reached. Tent and allow to sit for 10 minutes. Slice and serve with horseradish sauce, A-1 or make a quick wine reduction to top.



### Judi's Hula Chicken

- 4 Boneless Chicken Breasts
- Zesty Italian Dressing
- Hula Girl Coffee Rub

Marinate chicken breasts in a Zip Lock Bag in Zesty Italian Dressing for at least 2 days. Sprinkle with Hula Girl coffee rub (available in spice section of stores) on each side. Cook on the Grill until done (don't overcook – 165 degrees is done, take off earlier at about 155 degrees).



### Brown Sugar Glazed Chicken (courtesy of Eric C. Mitchell, "More BBQ and Grilling")

- 1 ¼ Cups Brown Sugar
- 1 Tbsp Garlic, minced
- 3 Tbsp. Jalapeno pepper, diced
- 3 Tbsp. Worcestershire Sauce
- ½ tsp. Salt
- ½ tsp. Black Pepper
- 2 tsp Paprika
- ½ tsp. Cayenne Pepper

Mix all marinade ingredients in a medium bowl and put in a re-sealable zip lock bag and add chicken to marinate, leaving in the refrigerator overnight (turning several times). Cook the chicken on the grill at approximately 350-375 degrees until done (don't overcook – 165 degrees is done, take off grill earlier at about 155 degrees).