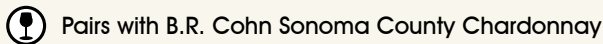
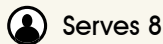
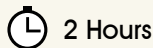


Grilled Tri-Tip Roast with Tequila Marinade

- 2 2-pound beef loin tri-tip roasts, trimmed
- ½ cup fresh lime juice
- ½ cup chopped fresh cilantro
- ½ cup B.R. Cohn Lime California Olive Oil
- ⅓ cup soy sauce
- ¼ cup tequila
- 3 tbsp B.R. Cohn Steak & Rib Rub
- 2 tsp grated lime peel

Whisk all ingredients in a medium bowl. Using a small sharp knife, pierce meat all over. Place meat in large re-sealable plastic bag; add marinade. Seal bag. Refrigerate at least 2 hours or overnight, turning plastic bag occasionally. Prepare barbecue (medium-high heat). Remove meat from marinade. Discard marinade. Grill meat to desired doneness, about 10 minutes per side for medium-rare. Transfer to cutting board. Tent with foil; let stand 10 minutes. Cut diagonally across grain.



B.R. COHN WINERY & OLIVE OIL COMPANY



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