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Buffalo Groves Peach Teriyaki Tri Tip

Marlene Groves, Kiowa, CO

Servings: 4-6, 6 oz. servings

Ingredients:

1 Buffalo Groves 100% Grassfed Tri Tip Roast (1.5 – 2 lbs)
1-2 Very ripe Colorado Peaches, diced
2 tablespoons of Teriyaki Sauce
¼ cup of Colorado Honey

Preparation:

Take a Buffalo Groves Tri Tip Roast (trim any connective tissue or silver skin that may be needed). Take peaches and blend lightly in the blender, add 2 tbsp of teriyaki sauce, and ¼ cup of Colorado Honey (best melted). Marinate your Tri Tip for 1 hour (or more) in this mixture. Heat up your BBQ (to medium) & put the Tri Tip on the top rack. Baste and turn the roast frequently (say every 10 minutes). Depending on the size of the roast and your BBQ, it may cook from 1½ - 2½ hrs (average 2 hrs). Check it with a meat thermometer and remove it at no more than 140°, then let it sit for 5 to 10 minutes, before slicing. (A great meal with rice and a fruit salad.)

Wine Pairing: Fruit-Forward Colorado Merlot

