

“Wildcard” Maple Bacon Tri Tip

recipe developed by The Clever Cleaver Brothers®

2 pounds tri tip
8 slices maple bacon
8 toothpicks

Marinade

1/4 cup olive oil
1/2 cup apple cider vinegar
8 cloves minced garlic
1/4 cup honey
1/2 cup thinly sliced green onion
1/4 teaspoon paprika
1/4 teaspoon salt
1/4 teaspoon black pepper

1. Combine the Marinade ingredients. Place in a sealed container and refrigerate until needed.
2. Cut tri tip roast or steaks into eight four-ounce square pieces.
3. Wrap one slice of bacon around the middle of each piece of meat and secure with a toothpick.
4. Place the wrapped meat in a plastic container and cover with the marinade. Seal the container and refrigerate for a minimum of three hours (overnight is best). **NOTE:** Don't use a plastic bag because the toothpicks will cause leaks.
5. Preheat the barbecue grill to medium heat and place on the meat. Discard the used marinade. **NOTE:** Never re-use marinade that was used for raw meat or fish. Cook the meat to your desired level of doneness. If checking with a meat thermometer: 145 degrees is medium-rare; 160 degrees is medium and 170 degrees is well-done.
6. Remove meat from the grill and don't forget to remove the toothpick before eating. Makes four delicious portions.

TAILGATE TIP: If you plan to enjoy this away from home, we recommend that you prep everything at home through Step #4. Transport these prepped items to your event in a cooler with sufficient ice or ice packs. Begin again with Step #5 at your event.

For more delicious recipes visit www.CleverCleaver.com.