

Coffee Crusted Tri Tip with Balsamic-Guinness Stout Reduction

Ingredients:

1/3 cup ground coffee preferably Seattle's Best Coffee

1/3 cup brown sugar

1 tbsp kosher salt

1 tbsp black pepper

2 tbsp fresh rosemary (chopped)

2 tbsp fennel seeds

4 lb tri tip

1/4 cup olive oil

Balsamic Stout Reduction:

1/2 cup Guinness Stout

1/2 cup balsamic vinegar

2 tbsp brown sugar

Directions:

1. Combine the coffee, brown sugar, salt, pepper, rosemary and fennel seeds in a small bowl.
2. Then trim most of the fat from the tri tip, leaving a thin layer for flavor.
3. Next, brush the olive oil on all sides of the steak, then rub with the coffee spice mixture.
4. Place on the grill for 45 minutes, flipping every 10-15 minutes, or until a meat thermometer inserted in the middle registers 130° (for medium rare).
5. Remove from the grill and rest for 10 minutes before slicing.
6. In the meantime, prepare the Balsamic Stout Reduction. Simply add all of the ingredients to a small saucepan and simmer until reduced by almost half. Serve over the tri-tip.

Yield: 8 servings