

Darcie's Tri-Tip with Butter Sauce and Anchovy Braised Vegetables

By Darcie Kent

Pair with our Crown Block Petit Verdot

Ingredients

- 1 tri-tip, approximately 2 pounds
- 1 tsp Sea Salt
- 1 tsp Freshly Ground pepper
- 1 tsp Lawry's seasoning salt
- 1 cup Mesquite wood chips, soak in water for at least 30 minutes.

- 1/2 cup olive oil
- 3 garlic chopped
- 2-3 oil packed anchovy, minced
- 1 red bell pepper, cut into 1/4" strips
- 1 zucchini, cut into 1/2" by 3" strips or wedges
- 1 eggplant, remove skin and cut into strips 1/2" by 1 1/2". Sprinkle
- With salt

- 1/2 cup unsalted butter
- 1/2 tsp Sea salt
- 1/2 cup fresh basil, chopped

Instructions

At least 30 minutes before grilling, soak 1 cup of Mesquite wood chips in water for at least 30 minutes. At this time, remove the tri-tip from the refrigerator. After thirty or more minutes, drain the Mesquite wood chips and put them in the grill smoking bin or in a foil pan, then set in the grill. Heat grill to high.

Sear both sides of the tri-tip for 60 seconds on high. Turn down to medium high and cook 10 min per side. Wrap in foil and let rest for 10 minutes before carving. While the tri-tip is cooking, add the olive oil to a sauté pan along with the garlic, anchovies, peppers and sauté for 6 min on medium high. Reduce heat to medium, add the zucchini, and continue cooking on medium heat for 5 minutes. Add eggplant and reduce heat to low and cook for an additional 5 minutes.

While steaks are resting melt butter in a small sauté pan over medium heat. When the butter is foamy, add chopped basil and cook for 30 seconds. Immediately remove pan from heat. To serve, cut the tri-tip on the bias into 1/4" slices and fan out on to 4 plates. Pour basil butter sauce over steaks. Place sauté vegetables on the side of the tri-tip slices.