



Winn-Dixie Supermarkets
Peppery Beef Tri-tip with
Skewered Vegetables



Ingredient List

- 1 beef tri-tip roast (1 1/2 to 2 pounds)
- 1/2 cup prepared Italian dressing
- 6 cups assorted vegetables
(onion wedges, 3/4-inch zucchini or yellow squash slices,
1-inch red bell pepper pieces, medium mushrooms)

Seasoning:

- 1 tablespoon packed brown sugar
- 2 teaspoons cracked black pepper
- 2 cloves garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon dried thyme

Directions

1. Combine seasoning ingredients. Mix 1 teaspoon with dressing. Press remaining seasoning onto beef roast. Alternately thread vegetables onto 12-inch metal skewers; brush with dressing.
2. Place roast on grid over medium, ash-covered coals. Grill uncovered 35 to 45 minutes for medium rare to medium doneness, turning occasionally. Grill vegetables 20 to 25 minutes or until tender, turning occasionally.
3. Remove roast when instant-read thermometer registers 140° F for medium rare; 155° F for medium. Tent loosely with aluminum foil; let stand 10 minutes. (Temperature will continue to rise to 145° F for medium rare; 160° F for medium.) Carve across the grain into thin slices. Serve with vegetables.

Servings: 6-8

Time: 45 minutes