

Rival Rubs BBQ Tri Tip or Flank Steak

18 Ounces trimmed flank steak or tri tip

1/4 Cup olive oil

2 Tablespoons BBQ Seasoning & Rub

2 Tablespoons Everything Seasoning

1. Mix oil and seasonings together & rub onto meat. Place in a zip-lock bag for two hours or overnight in refrigerator.
2. Preheat BBQ grill to 375 degrees.
3. Sear meat and then turn down grill or finish in oven until desired doneness.
4. Let rest for about 10 minutes in a warm place.
5. Slice, serve and enjoy.

Allowing the roast or steak to rest after cooking will let the natural juices redistribute throughout the meat. Slicing immediately after cooking will result in loss of juices & flavor.