



BBQ Master Tri Tip Steak

1/4 cup soy sauce
1/4 cup olive oil
1 tablespoon water
1 teaspoon cider vinegar
1 tablespoon brown sugar
3 cloves garlic, peeled and minced
ground black pepper to taste
4 pounds beef tri tip steaks

Directions:

1. In a large, non-reactive bowl, blend the soy sauce, olive oil, water, cider vinegar, brown sugar, garlic, and pepper. Place the beef tri tip in the marinade. Cover, and marinate in the refrigerator at least 4 hours.
2. Preheat an outdoor grill for high heat, and lightly oil grate.
3. Grill the beef slices 3 minutes per side, or to desired doneness. Allow to rest 5 minutes before serving.