



National Beef[®]

Sirloin Tri-Tip

SMOKEHOUSE SOLUTIONS[™]





Beef Cuts That Rival Brisket

CHOPPED & SLICED SOLUTIONS

Stay competitive in a crowded marketplace with high-quality BBQ cuts from National Beef®. Diversify your beef offerings with Chuck Shoulder Clod, Bottom Round Flat, Ball Tip and Tri-Tip.

The rich, smoky beefy flavor of these cuts is matched only by their cookability and performance. These cuts will help you stay relevant, keep beef on the menu and boost profitability.

Try the Tri-Tip

HERE ARE A FEW REASONS THE SIRLOIN TRI-TIP PERFORMS WELL:

- Great beefy flavor; moist, tender and juicy
- Exceptional cooking yield
- Versatile cut; great for smoking
- Small pieces cook quickly and are easy to manage
- Choose fat on tri-tip for richest flavor
- Choose peeled tri-tip for maximum kitchen efficiency



“ The flavor on the tri-tip is phenomenal. Tender, juicy. ”

JOHN IMBROLIO | OPERATION BBQ RELIEF

CRUNCH THE NUMBERS

Scan the QR code to view our IMPACT Plate Smokehouse Solutions™ cost comparison calculator.



Know Your BBQ Cuts

- The Tri-Tip is the portion of the bottom sirloin butt, after the ball tip and flap meat have been removed
- Cut is easily recognized by its distinctive triangular shape
- Fat-On Tri-Tip (185C) - Surface fat cover is left on top, no more than 1/2 inch on average; flake fat is allowed
- Peeled Tri-Tip (185D) - Surface fat is removed; flake fat is allowed

IMPS/NAMP #185C

PRODUCT DESCRIPTION	PIECES PER PACKAGE	AVERAGE NET PIECE WEIGHT*
Boneless Beef Loin Tri-Tip	4	3.6 lbs.



92%
COOK YIELD**
(FAT ON)

IMPS/NAMP #185D

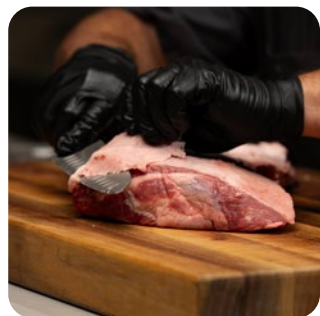
PRODUCT DESCRIPTION	PIECES PER PACKAGE	AVERAGE NET PIECE WEIGHT*
Boneless Beef Loin Tri-Tip, Peeled	5	2.6 lbs.



93.5%
COOK YIELD**
(PEELED)

*Net weight does not include packaging materials.
**Operational efficiencies will impact results.

Trim & Prep Guidance



185C (FAT-ON)

- Trim down fat cover from 1/2 inch to about 1/4 inch, remove silver skin from the underside
- Season the top (fat side) generously with kosher salt and cracked black pepper, press seasoning into the surface
- As the fat renders, seasoning will pull down and flavor the meat

185D (PEELED)

- Minimal trimming needed
- Remove any silver skin, particularly on the underside
- Season the entire piece liberally with salt and pepper, press onto the surface of the meat on all sides

READY TO TRY THE SIRLOIN TRI-TIP?

Contact your sales representative today!

Pro Tips

A fan favorite in the West, this cut deserves national recognition as a BBQ standout. The Tri-Tip is a great option for sliced smoked beef applications. With its speedy cook time, consider it for limited time offers and catering events.

COOKING GUIDANCE[†]

- Approximate Cook Time: 1 hour, 10 minutes
- Recommended Cook Temperature: 250°F
- Cook to an Internal Temperature of 125°F for the best slicing result

SLICING

1. Be sure to slice the Tri-Tip against the grain
2. Pay attention to where the grain changes direction.



SERVE IT HOT

A lean cut that cooks quickly, so we do not recommend holding it for an extended period.

TASTING NOTES

Your guests will quickly taste why Sirloin Tri-Tip is a great choice:

- Tender with robust beef flavor
- Absorbs smoke flavor very well
- Achieves a nice char when smoked with fat cap on

[†]Cooking tests conducted on Ole Hickory Pits™ EL-EDX commercial smoker.

Menu Inspiration

A great option for your sliced BBQ entrees or appetizers. Try these delicious dishes:

- Smoked Cheesesteak Sandwich
- Smoked Tri-Tip with Corn Elote
- Pepper-crusted Smoked Newport Steak
- Santa Maria Steak Skewers



BUILT FOR BBQ

National Beef® ensures consistent sizing, marbling and plate performance with our value-added branded programs.



Learn how we deliver innovative solutions and program support to help you succeed by calling your National Beef® representative at 1-800-449-BEEF or by visiting nationalbeef.com/bbq



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