



CUT SPOTLIGHT:

TRI TIP—UNTRIMMED

Also known as California Cut or Triangle Roast, the tri tip rose to popularity in the 1950s and 60s, eventually becoming a mainstay on West Coast menus as the tri tip sandwich. Sourced from the sirloin primal, it's a moderately tender cut that's since become extremely popular with chefs nationwide for its flavor and versatility.



PRO TIP:

“The tri tip has become so much more than just a West Coast sandwich meat. It’s showing up in tacos, chili, stir fries, on salads and kabobs. Smoked. Sous vide. Marinaded. The rich, meaty flavor makes it so good in so many applications.”

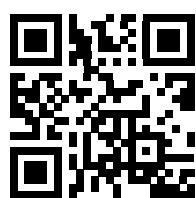
Chef Pete Geoghegan
Culinary Director of Cargill Protein

PREPARATION

The tri tip takes well to rubs and marinades and is great for steaks or cubing for kabobs and stews. The traditional preparation method is roasting, however, it can also be grilled or even smoked. After cooking, slice against the grain to achieve the most tender results.

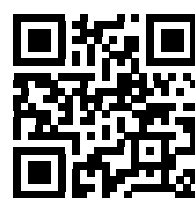
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