













ROCK RIVER CATTLE CO.

AMERICAN FOODS GROUP

Steakhouse Beef Sirloin Tri-tip 8/2.6# Avg Display Box

Product Description - The Tri-tip First Became Popular In The 1950s In Santa Maria, California, And Is Also Known As “california’s Cut” Or “santa Maria Steak.” Cut From The Tri-tip Roast, Which Is Part Of The Bottom Sirloin Sub-primal Cut, These Steaks Are Well-marbled With A Melt-in-your-mouth Tenderness And Rich In Beefy Flavor While Offering A Slight Buttery Taste. Extremely Versatile, This Choice Cut Works Well With Practically Any Cooking Method. Our Delicious Tri-tip Steaks Are Lean Yet Tender With A Rich Meaty Flavor With Less Fat Than Other Cuts. It Takes To Marinades Like No Other Or Season With A Dry Rub Just Before Cooking, Making This Premium Cut Of Beef Incredibly Accommodating. Serve Along With Grilled Vegetables, Salads, Or Drizzle With A Complimenting Sauce For A Meal Fit For A King. Chef Tip: Tri-tips Have Two Different Grain Directions. Locate Where The Two Grains Intersect And Cut Vertically, Splitting The Tri-tip About In Half. Inspect The Grain Of Each Piece And Thinly Slice Against Each Half’s Grain.

Features & Benefits

- USDA Choice Graded Beef
- Great Source of Essential Nutrients
- Hand-Trimmed

Product Code - 18715
GTIN - 90079041187158

Master Case

Piece Count	Net Weight	Gross Weight
8	20	21

Width	Length	Height
15.625"	18.125"	6.5"

TI	HI	Cube
6	8	1.07 cubic ft

Storage

Shelf Life	Storage Temp	Storage Method
30 days from production	Storage Handling: 28°F-34°F	Keep Refrigerated

Preparation

Preheat the oven to 425˚F. Remove tri-tip from package and place in a roasting pan. Place in the oven, uncovered, for 1 hour. Remove from the oven and add 1/2 inch of water to the pan. Lower the oven to 300˚F. Cover the pan with foil. Continue to cook for 1 1/2 - 2 hours, or until the internal

Nutrition Facts

Serving Size – 4 oz

Calories 220	
Calories from Fat 130	
Total Fat 14g	22%
Saturated Fat 6g	30%
Trans Fat 0g	
Cholesterol 65mg	22%
Sodium 510mg	21%
Total Carbs 2g	1%
Dietary Fiber 0g	0%
Sugars 1g	
Protein 19g	
Vitamin A 0%	Calcium 4%
Vitamin C 0%	Iron 10%

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*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

temperature reaches 160˚F as measured with a food thermometer. Remove from oven and let rest before slicing.

Remove tri-tip from package and place in a 4-8-quart slow cooker. Add one cup of water. Cook on low for approximately 8-10 hours or on high for 4-6 hours. Verify the internal temperature reaches 160˚F as measured with a food thermometer. Remove from slow cooker and let rest before slicing.

Preheat the smoker to 225˚F. Remove tri-tip from the package and place it on the cooking surface with the fat side down. Smoke the tri-tip for 3 ½ to 4 hours to an internal temperature of 160˚F as measured with a meat thermometer. Remove from the smoker and let rest for at least five minutes before slicing across the grain.

Preheat your grill to high heat. Remove tri-tip from the package. Grease the grill or brush oil directly onto the meat. Place the tri-tip in the center of the grill over direct heat. Cook for 5 minutes, then flip and repeat. Move to indirect heat and cook for about 10-15 minutes per pound or until the internal temperature reaches 160˚F as measured with a meat thermometer. Remove from grill and let rest before slicing.

Ingredients

Beef, Water, Seasoning Blend (Dextrose, Salt, Burgundy Wine Powder {Maltodextrin, Burgundy Wine Solids, Potassium Sorbate, Sulfur Dioxide} Dehydrated Onion and Garlic, Spices, Sunflower Oil, Citric Acid), Vinegar, Cultured Dextrose. Coated with: Spices, Sea Salt, Sugar, Dried Garlic, Dried Red Bell Pepper, Dried Onion, Paprika, Xanthan Gum, Canola Oil.

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