

## Bbq Beef Biscuit Sliders

Biscuits. BBQ. Slaw. Oh my! This is one tasty combination of so many Southern classics.

### INGREDIENTS

1 beef Tri-Tip Roast (1-1/2 pounds)  
 1 cup hickory-flavored barbecue sauce, divided  
 1 tablespoon chipotle peppers in adobo sauce, seeded and minced  
 18 baked low-fat buttermilk biscuits (about 2 to 2-1/2-inch diameter), split  
 3/4 cup crushed corn tortilla chips or homemade tortilla strips  
 1-1/2 cups coleslaw mix  
 1 red pepper, seeds and stem removed, cut into small dice  
 1/2 cup green onions, cut in thin, 1-inch strips  
 1/3 cup coleslaw dressing  
 2 tablespoons chopped fresh cilantro leaves  
 Salt and pepper



1.08  
Hours



18  
Servings



42 Cal



10g  
Protein

### COOKING

1. Combine barbecue sauce and chipotle peppers; reserve 3/4 cup sauce mixture. Brush some of remaining sauce mixture onto all sides of beef Tri-Tip Roast.
2. Place roast on grid over medium, ash-covered coals or over medium heat on preheated gas grill. Grill; covered 25 to 35 minutes for medium rare (135°F) to medium (150°F) doneness, basting roast with remaining sauce while grilling and turning occasionally.
3. To prepare Slaw, combine coleslaw mix, bell pepper, green onions, dressing and cilantro in medium bowl; toss to combine. Season with salt and pepper to taste. Refrigerate until ready to serve.
4. Remove roast when instant-read thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
5. Carve roast across the grain into thin slices. Toss with reserved 3/4 cup sauce mixture.
6. Evenly divide beef slices, coleslaw and tortillas among biscuits. Close sandwiches.

# NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
18		6g	21mg		2g	10g	1	0

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

Courtesy of BeefItsWhatsForDinner.com