

Molasses and Black Pepper Tri-Tip Roast

Serves 6 -8

This roast emerges from our rotisserie tender and moist, and the sweetness of the molasses marinade perfectly makes for a tri-tip that melts in your mouth.

Ingredients

- 1 ea. 2-3-lb. whole tri-tip roast
- 3 Tbsp. [Ginger Garlic Purée](#)
- 3 Tbsp. molasses
- 3 Tbsp. butcher cracked black pepper

Method

Rotisserie: 5-10-in. Flame Height

- Rub the tri-tip roast with Garlic Ginger Puree. Allow tri-tip to rest for 30 minutes.
- Coat the tri-tip with molasses, massaging the molasses into the roast, then rub the surface with the cracked black pepper.
- Wrap the roast and marinate in the refrigerator for at least 12 hours.
- Before roasting, remove the tri-tip from the refrigerator and temper for 1 hour.
- Place the tri-tip in a four arm basket and hang the spit in the rotisserie.
- Roast until the internal temperature of the meat reaches 120 degrees. Remove from the oven and allow the roast to rest for 10 minutes before slicing.



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