

Santa Maria Style Tri-tip

Recipe, Photo and Menu Source: [Santa Maria Visitor's Bureau](#)

Santa Maria Style Barbecue is truly the authentic taste experience of Santa Maria. This sumptuous feast of barbecued sirloin, salsa, Piquito beans, toasted French bread, and green salad has been called by Sunset Magazine, the "best barbecue in the world" and the California's Visitor's Guide raves this the "number one food not to miss while visiting California." It is the featured cuisine at all festive occasions, both public and private, and so thoroughly ingrained in local culture that it truly has become a way of life.



Ingredients

- 1 Painted Hills Natural Beef Tri-tip Roast (3" thick)
- 1 tablespoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic salt
- Red oak logs, or charcoal and oak chips

Directions:

Season the meat with salt, pepper and garlic salt to your desire.

Do not trim off the fat before putting the meat on the grill. By placing the fat side over the fire first, the juice will come up through the meat and make it tender.

Sear the lean part of the meat over the fire for 5 to 10 minutes to seal in the juices, then flip over to the fat side for 30 to 45 minutes, depending on the size of the cut and the desired degree of doneness. When juice appears at the top of the meat, it is time to flip for another 30-45 minutes.

The fat can easily be trimmed after cooking. It is important to slice tri-tip against the grain the long way, not across the triangle. It won't be a uniform cut but it will be more tender.

Santa Maria Style Barbecue

The Menu

- Tri-tip Roast/Top Sirloin Beef, Choice Grade, Well Aged, Cut 3" Thick
- Tossed Fresh Green Salad
- Santa Maria Style Piquito Beans and Salsa
- Santa Maria Style Salsa
- Toasted French bread with Sweet Butter
- Macaroni and Cheese
- Classic Strawberry Shortcake with Fresh Sauce



Santa Maria Style Piquito Beans

1 lb. small pink beans (Piquito)
1 strip bacon, diced
1/2 cup diced ham
1 small clove garlic, minced
3/4 cup tomato puree
1/4 cup red chili sauce
1 tbs. sugar
1 tsp. salt
1 tsp. dry mustard

Pick over beans to remove dirt and small stones; cover with water and let soak overnight in a large container. Drain, cover with fresh water and simmer 2 hours, or until tender. Sauté bacon and ham until lightly browned; add garlic, sauté a minute or two longer. Add tomato puree, chili sauce, sugar, mustard, and salt. Drain most of liquid off beans and stir in sauce. Keep warm on low heat until ready to serve.

Santa Maria Style Salsa

Yields 3 1/2 cups
3 medium fresh tomatoes, chopped
1/2 cup finely chopped celery
1/2 cup chopped green onions
1/2 cup finely chopped California green chiles
2 tbsp. snipped cilantro
1tbs. vinegar
Dash of Worcestershire sauce
Pinch of garlic salt
Pinch of dried oregano, crushed
Few drops of hot pepper sauce

Directions:

Combine all ingredients in a bowl. Cover and let stand for one hour to blend flavors.





Classic Strawberry Shortcake with Fresh Sauce

Yields 6 servings

Ingredients:

2 c. all-purpose flour

1/4 c. sugar

1 tbsp. baking powder

1 tsp. salt

1 1/2 c. cold whipping cream

Directions:

Heat oven to 350 degrees. To make shortcakes, in bowl, mix flour, sugar, baking powder and salt. Gently stir with fork, gradually mix in cream until just combined. Mixture should barely hold together. With hands, form dough into six balls; place 3 inches apart on parchment-lined baking sheet. Bake in center of oven 25 to 30 minutes until light golden brown; cool on baking sheet.

Fresh Strawberry Sauce:

1 pint basket Santa Maria Valley strawberries (12 ounces), stemmed and halved
Sugar to taste

Topping:

1 pint basket Santa Maria Valley strawberries (12 ounces), stemmed and sliced
1 1/2 cups whipping cream, whipped and sweetened with sugar, to taste
Mint sprigs, for garnish

Split shortcakes horizontally. Divide sauce among six dessert plates; top each with a shortcake bottom, 1/4 cup sliced strawberries and 1/4 cup whipped cream. Cover with shortcake tops. Spoon remaining strawberries and whipped cream over shortcakes, dividing equally. Garnish with mint sprigs.

