

Oven Baked Tri Tip Roast





Instructions

1. Gather all ingredients.
2. Rub beef all over with thyme, basil, marjoram, dry mustard, salt, and black pepper; transfer into a resealable plastic bag. Seal the bag and refrigerate, 8 hours to overnight.
3. Pour red wine into the bag 4 hours before cooking.
4. Preheat the oven to 450 degrees F. Drizzle olive oil over the bottom of a roasting pan; transfer beef into the prepared roasting pan.
5. Roast in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F and continue roasting until slightly pink in the center, 20 to 25 minutes more. An instant-read thermometer inserted into the center should read 140 degrees F. Let rest for 5 to 10 minutes before thinly slicing against the grain.
6. Serve and Enjoy!

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