

Traeger Smoked Tri-Tip

Prep: 5m | Cook: 1h 35m

By James M

Reverse-seared like a boss, this smoked Traeger tri tip is everything a steak should be: juicy, flavorful, and addicting.

Ingredients

- 1 (3-5 lb) tri-tip
- 2 tablespoons freshly ground black pepper
- 2 tablespoons kosher salt

Instructions

1. When ready to cook, set the Traeger temperature to 225! and preheat for 15 minutes. For optimal flavor, use Super Smoke, if available.

225°F 15min

2. In a small bowl, combine the salt and pepper. Generously season all sides of the tri tip.

3. Insert the meat thermometer into the thickest part of the tri tip. Place the tri tip directly on the grill grates, close the lid, and cook until the internal temperature reaches 160°F.

225°F 75min

4. Remove the smoked tri tip from the grill and wrap in foil. Increase the Traeger temperature to 450°F (or 500°F, if available) and preheat with the lid closed for 15 minutes.

500°F 15min

5. Unwrap the tri tip. Re-insert the probe and return the tri tip to the grill. Sear on each side for 4 minutes.

500°F 8min

6. Remove the tri tip from the grill and let rest for 10-15 minutes. Slice against the grain, then serve. Enjoy!

12min