SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Tri-Tip

with Smoked Garlic Butter & Roasted Potatoes

A bold, tender cut with rich Wagyu flavor and a smoky, garlic butter finish.



Smoky Butter • Juicy Slices • Ranch Raised

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Wagyu Tri-Tip

with Smoked Garlic Butter & Roasted Potatoes

INGREDIENTS

- ☐ 2-2 1/2 lb Sunday River Ranch Wagyu tri-tip roast
- ☐ 1 1/2 tsp kosher salt; 1 tsp cracked black pepper
- ☐ 1 tbsp neutral high-heat oil
- ☐ 1 1/2 lb baby potatoes, halved
- ☐ 2 tbsp olive oil; 1 tsp chopped rosemary
- ☐ 4 tbsp unsalted butter, softened
- ☐ 2 garlic cloves, finely grated
- ☐ 1/2 tsp smoked paprika
- ☐ 1 tsp chopped parsley; pinch of flaky salt

DIRECTIONS

1. Roast the potatoes.
Heat oven to 425°F. Toss potatoes with olive oil, rosemary, and a pinch of salt. Roast 30-40 minutes, turning once, until golden and tender.

2. Make smoked garlic butter.
Mix softened butter with grated garlic, smoked paprika, parsley, and flaky salt. Refrigerate until ready to serve.

3. Season and sear.
Pat tri-tip dry and season with salt and pepper. Heat oil in an oven-safe skillet over medium-high heat. Sear 2-3 minutes per side until browned.

4. Roast to temperature.
Transfer skillet to a 375°F oven. Cook until the center reaches your preferred temperature; begin checking after 15 minutes. For medium-rare, target about 130-135°F after resting.

5. Rest and slice.
Rest loosely tented 10-15 minutes. Identify the grain direction in each section of the tri-tip; it changes direction. Slice thinly against the grain, then top with smoked garlic butter and serve with potatoes.

RANCH TIP

Tri-tip has two grain directions. Slice across each section for tenderness. Use a thermometer; USDA recommends 145°F with a 3-minute rest for whole beef cuts.