



Balsamic-Marinated Sirloin Tip Roast

If tri-tip isn't available, sirloin tip roast is an excellent substitute. Here's how to adapt the balsamic-marinated tri-tip recipe for sirloin tip roast.

Ingredients:

- 2–3 lb Sinclair Family Farm [sirloin tip roast](#)
- 1/4 cup [Tillie's Nevada 18-Year-Old Balsamic Vinegar](#)
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 1 tbsp fresh rosemary, chopped
- 1 tsp Dijon mustard
- 1/2 tsp black pepper
- 1 tsp salt

Instructions:

1. Prepare the Marinade:

In a small bowl, whisk together balsamic vinegar, olive oil, garlic, rosemary, Dijon mustard, salt, and pepper.

2. Marinate the Roast:

Place the sirloin tip roast in a resealable plastic bag or a shallow dish. Pour the marinade over the roast, ensuring it is evenly coated. Marinate in the refrigerator for at least 4 hours, preferably overnight, turning occasionally.

3. Cook the Roast:

Preheat your oven to 325°F. Remove the roast from the marinade and let it come to room temperature for about 30 minutes. Reserve the marinade. Heat a skillet over medium-high heat and sear the roast on all sides for 2–3 minutes per side.

4. Roast in the Oven:

Transfer the seared roast to a roasting pan. Insert a meat thermometer into the thickest part. Roast in the oven for about 60–90 minutes, or until the internal temperature reaches 135°F for medium-rare or 145°F for medium.

5. Rest and Serve:

Remove the roast from the oven and cover loosely with foil. Let it rest for 15–20 minutes.

Slice thinly against the grain to serve.

6. Optional Sauce:

While the roast rests, simmer the reserved marinade in a small saucepan for 5–7 minutes, reducing slightly. Drizzle over the sliced roast for added flavor.

