



Main Course: Balsamic-Marinated Tri-Tip

Ingredients:

- 2-3 lb Carson Valley Meats [tri-tip roast](#)
- 1/4 cup [Tillie's 18-Year-Old Balsamic Vinegar](#)
- 2 tbsp olive oil
- 3 garlic cloves, minced
- 1 tbsp fresh rosemary, chopped
- Salt and black pepper



Instructions:

1. Combine balsamic vinegar, olive oil, garlic, and rosemary. Season with salt and pepper.
2. Marinate tri-tip for at least 2 hours (or overnight for richer flavor).
3. Grill or roast at 400°F until medium-rare (about 20-25 minutes per pound).
4. Let rest 10 minutes before slicing. Drizzle with a touch more balsamic before serving.

For leftovers:

Slice into bite-sized pieces and serve on a bed of fresh greens and drizzle with Classic Balsamic Vinaigrette!

