

Carl's Tri-Tip Recipe

- Two trimmed tri-tips (leave a small amount of fat on them)
- Generously put some seasoning (see below) into the crock before placing the tri-tip in the crock.
- Place tri-tips in crock and add one cup of water.
- **Generously** apply seasoning
- Remember, put the same amount of seasoning under the tri-tips. Don't skimp on the garlic and onion.
- Cover and cook on high for 5 to 6 hours. Meat should give easily when pressed with a utensil, indicating it's very tender.
- Turn off crock, uncover and let sit until cool enough to handle meat.
- Chop meat against the grain every inch or so. Pull meat apart, leaving chunky to suite taste. Remove any fat.
- Skim out any fat or undesired debris from crock and then put meat back in. Heat on low 1/2 hour before serving. One way to serve is to put meat on rolls and add BBQ sauce.

Seasoning

- Minced garlic and minced onion (dried or fresh)
- Chili powder
- Cumin
- Liquid smoke
- Carne Asada Seasoning (or any similar meat seasoning that contains salt)