



OUT OF THE WORLD TRI TIP

- 2 1/2 pounds tri tip or eye of round beef roast
- 2 cups KC Masterpiece® Steakhouse Marinade, divided
- 1 tablespoon Kosher salt
- 1 tablespoon ground black pepper
- 3 garlic cloves, minced
- 1 onion, quartered
- 2 large tomatoes, quartered

PREP TIME:
5 minutes

MARINATE TIME:
30 minutes

COOKING TIME:
35 minutes

TOTAL TIME
 1 Hour and 10 minutes

SERVES: 6



Line a roasting pan with heavy duty foil. Place meat on foil and pierce all over. Pour 1 cup of KC Masterpiece® Steakhouse Marinade over meat and refrigerate 30 minutes or up to 2 hours.

Preheat oven to 350°F. Remove tri tip; discard marinade and foil. Re-line roasting pan with foil and return meat to pan. Rub with Kosher salt, ground black pepper, and minced garlic.

In small bowl, toss onion and tomato quarters with remaining marinade. Pour into pan. Place pan in oven and roast for 35 minutes (or until internal temperature reaches 130°F for medium rare or 140°F for medium.) Allow meat to rest 15 minutes before slicing. Spoon pan juices over slices at serving time.

Answer: Extra Terrestrial

QUESTION:
What does "E.T." stand for in the movie?

MOVIE TRIVIA
FAMILY THEATER

KC Masterpiece



Cut around border. Then, fold card in half to insert in sleeves.