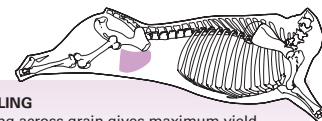
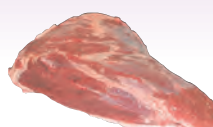




BOTTOM SIRLOIN TRI TIP



 <p>185C</p> <p>BOTTOM SIRLOIN TRI TIP</p>	<p>COMMON NAMES: Knuckle Cap, Rump Tail, Triangle Roast</p> <p>MUSCLE COMPOSITION: Consists of the <i>Tensor facia latae</i> muscle, the triangular muscle in the ventral end of the bottom sirloin group.</p> <p>POINTS REQUIRING SPECIFICATION:</p> <ul style="list-style-type: none"> • 1/4" (6 mm) fat trim • Free of any heavy connective tissue • Can be purchased denuded for higher yield • Often available portioned for steaks • Packaging requirements • Fat cover • Removal or retention of fat and membrane (denuded) <p>WEIGHT RANGE: 3–6 lb / 1.4–2.7 kg</p>	<p>CHARACTERISTICS</p> <ul style="list-style-type: none"> • A boneless cut consisting of the triangular portion found on the bottom sirloin butt • Excellent marbling • Same flavour characteristics as the top sirloin with minimal cutting loss and high cook yield • Very easy to work with, consistent grain direction for ease of carving • A cut well suited for slow smoking • Excellent cut for buffet applications due to size and high yield when slow roasted 	<p>HANDLING</p> <ul style="list-style-type: none"> • Slicing across grain gives maximum yield and tenderness • Can be marinated, slow roasted, grilled as steaks or cubes, or stir-fried • For roasting: season, place fat side up, and place in slow conventional or "cook and hold" oven • Small uniform size ensures an even and relatively quick roasting time • If grilling, it is recommended that you enhance the tenderness with marinating or purchase a portioned product that has been mechanically tenderized
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CLASSIC CUTS

 <p>185C</p> <p>BOTTOM SIRLOIN TRI TIP</p>	 <p>1185C With Fat Cap 1185D Denuded</p> <p>BOTTOM SIRLOIN TRI TIP GRILLING STEAK</p>	 <p>BOTTOM SIRLOIN TRI TIP OVEN ROAST</p>
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CUTTING MERCHANDISING OPTIONS

<p>OPTION 1</p>  <p>1. Cut across the direction of the grain.</p>	<p>OPTION 2</p>  <p>--- CUT LINE ← GRAIN DIRECTION</p>	 <p>BOTTOM SIRLOIN GRILLING CUBES</p>	 <p>BOTTOM SIRLOIN STIR-FRY STRIPS</p>	 <p>SPLIT SIDE PORTION OFF</p>
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MERCHANDISING OPTIONS

 <p>BOTTOM SIRLOIN TRI TIP QUICK ROAST</p>	 <p>BOTTOM SIRLOIN TRI TIP GRILLING MEDALLIONS</p>	 <p>TRI TIP MARINATING STRIPS</p>	 <p>TRI TIP DICED BEEF</p>
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TRIM UTILIZATION

 <p>EXTRA LEAN GROUND SIRLOIN</p>	 <p>STEWING BEEF</p>	 <p>MINUTE STEAK</p>
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Merchandising Options



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PRODUCT DESCRIPTION	CUTTING SPECIFICATIONS	CHARACTERISTICS	MARKETABILITY
  <p>BOTTOM SIRLOIN TRITIP GRILLING STEAK 1185D</p>	<p>THICKNESS: 3/4" – 1" (1.9 – 2.5 cm)</p> <p>PRESENTATION: Cut across grain</p>	<ul style="list-style-type: none"> • Visually lean and very flavourful • High yield returns • Tender and juicy 	<ul style="list-style-type: none"> • Premium cut resembles strip loin • Good beefy flavour • Versatile for steak, strips and kabobs
  <p>BOTTOM SIRLOIN TRITIP OVEN ROAST</p>	<p>SIZE/SHAPE: Whole tri tip rolled</p> <p>PRESENTATION: Whole or half portion Jet-net or tied across the grain</p>	<ul style="list-style-type: none"> • Visually lean and very flavourable • High yield returns • Tender and juicy 	<ul style="list-style-type: none"> • Economical premium cut oven roast • Positive consumer perception • Easy to prepare • Excellent roast for smoking applications
  <p>BOTTOM SIRLOIN TRITIP QUICK ROAST</p>	<p>SIZE/SHAPE: 1 1/2 lb (700 g) maximum, cylindrical in shape for even cooking</p> <p>PRESENTATION: Spilt tri tip lengthwise, Jet-net or tied across grain</p>	<ul style="list-style-type: none"> • Visually lean and very flavourful • High yield returns • Tender and juicy 	<ul style="list-style-type: none"> • Meets demands for convenient meal plan • Smaller portions • Consistent quality • Marketable to small families
  <p>BOTTOM SIRLOIN TRITIP GRILLING MEDALLIONS</p>	<p>THICKNESS: 1 1/2" – 2" (3.8 – 5 cm)</p> <p>PRESENTATION: Spilt tri tip lengthwise, form and slice across grain</p>	<ul style="list-style-type: none"> • Smaller diameter thick cut grilling option • Visually lean and flavourful • High yield returns 	<ul style="list-style-type: none"> • Premium cut resembles tenderloin steak • Economical thicker cut choice • Perfect for wrapping in bacon or pastry • Excellent choice for service case operations • Medallion cuts are a perfect choice for changing appetites and lifestyle choices
  <p>BOTTOM SIRLOIN GRILLING CUBES, STIR-FRY STRIPS</p>	<p>SIZE/SHAPE: Kabobs, 1" (2.5 cm) cubes, Stir-fry, 2" (5 cm) strips</p> <p>PRESENTATION: Kabobs on skewer with vegetables or plain, Strips with stir-fry vegetables or plain</p>	<ul style="list-style-type: none"> • Visually lean and very flavourful • High yield returns • Tender and juicy 	<ul style="list-style-type: none"> • Visually lean and very flavourful • High yield returns • Tender and juicy • Premium priced strips and cubes
  <p>EXTRA LEAN GROUND SIRLOIN</p>	<p>PRODUCTION SPECIFICATIONS:</p> <ul style="list-style-type: none"> • Must be produced, 100% from sirloin specific primal • Produce to desired lean point content 	<ul style="list-style-type: none"> • Distinctive flavour and texture 	<ul style="list-style-type: none"> • Positive consumer perception • Premium product for ground beef category

Menu Ideas

The versatility of the tri tip allows you to create a variety of delicious, creative menu items – from salads and sandwiches to stir-frying and kebobs. The size of the tri tip lends itself well to menu applications as either steaks or roasts. Once trimmed, the tri tip can be effectively cut into 1" (2.5 cm) steaks that are great for grilling. The tri tip steak can be marinated and also performs well if spice rubbed prior to cooking.

Here are some ideas for interesting ways to serve the tri tip:

Soy Glazed Tri Tip – Marinate in soy, garlic, ginger and Asian five spice. This marinated cut can then be cooked as a steak, or slow roasted whole and served with Asian BBQ pork or duck as an Asian-style mixed grill on noodles.

Texas Tri Tip – Spice rubbed and seared on the grill, the tri tip is then placed in a slow oven, basted in a spicy BBQ sauce and works well as a carved item for a lunch buffet. Serve with fresh baked biscuits and peach chutney and you have a southern treat that will keep guests coming back.

Tri Tip Hash – Dice leftover tri tip into small pieces and team up with diced onion and peppers. Grill, seasoning with cracked black pepper and seasoning salt. Serve with poached eggs and bearnaise sauce as a signature breakfast dish or as a feature on a brunch menu.

Asian BBQ Tri Tip – Marinate tri tip in Asian BBQ sauce and spices such as garlic and ginger. Roast slowly allowing the BBQ sauce and spices to caramelize. Serve sliced on fried noodles with stir fried vegetables.

Grilled Barbecued Beef Club Sandwich with Southwestern Mayonnaise

Ingredients

3 lb	1.4 kg	tri tip or sirloin steak
1 cup	250 mL	barbecue sauce
3 cups	750 mL	onions, julienne
3 cups	750 mL	mushrooms, sliced
10	10	focaccia buns, sliced
10	10	leaf lettuce, cleaned
20	20	slices beefsteak tomatoes
20 oz	560 g	provolone, 20 slices

Southwestern Mayo

5	5	plum tomatoes, fresh, seeded
1 tsp	5 mL	honey, liquid
2 cups	500 mL	mayonnaise
1	1	smoked ancho pepper, seeded (optional)
1 tsp	5 mL	chili powder
2 tsp	10 mL	tomato paste
5	5	garlic cloves, cleaned
1 tsp	5 mL	molasses

Method

1. Grill tri tip or sirloin, finish by roasting to medium rare and basting with barbecue sauce. Remove from heat and slice and reserve for service.
2. Combine Southwestern Mayo ingredients in a blender and process until smooth. Season to taste.
3. In a hot pan, sauté off the julienne onions and sliced mushrooms in olive oil until tender. Season to taste. Keep warm and reserve for service.
4. For service, toast the focaccia bun and spread with Southwest Mayo, layer the bun with the lettuce, tomato, provolone, sautéed onion and mushrooms and thinly sliced tri tip.
5. Serve with side portion of salad, fresh fruit or fries.

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