



"CHB Bites" is a column designed to keep you in-the-know about the Certified Hereford Beef® (CHB) program. To get involved with CHB on social media, search *Certified Hereford Beef* on Facebook and Pinterest, or @certifiedherefordbeef on Instagram.

Certified Hereford Beef® (CHB), established in 1995, was borne by breeder commitment and more than three years of research at Colorado State University, which underscored

the reliable consistency and superior eating attributes of Hereford beef. Today, CHB offers food service and retailers a unique premium branded beef program that captures

customers with consistent flavor and tenderness.

Celebrate three decades of *Certified Hereford Beef* with this trusted recipe. **HW**

Garden Grill Tri-Tip

A Certified Hereford Beef® tri-tip roast gets coated in a flavorful marinade and grilled along fresh vegetables in this flavorful recipe. Packed with protein, it's a can't-miss summer roast!

Ingredients

- 1 Certified Hereford Beef tri-tip roast (about 1-1/2 to 2 pounds)
- 1 small eggplant, cut crosswise into 1/2 inch thick slices
- 2 small red and/or yellow bell peppers, cut lengthwise into quarters
- 2 medium yellow squash and/or zucchini, cut lengthwise in half
- 1 cup grape tomatoes, cut in half
- 1/4 cup lightly packed chopped fresh basil
- Salt and ground black pepper

Marinade

- 1/3 cup olive oil
- 1/3 cup dry white wine
- 2 tablespoons fresh lemon juice
- 1 tablespoon minced garlic

Instructions

- Combine marinade ingredients in small bowl. Place beef roast and 1/3 cup marinade in food-safe plastic bag; turn roast to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours, turning occasionally. Cover and reserve remaining marinade in refrigerator.
- Remove 1/4 cup of reserved marinade for ratatouille; set aside. Toss vegetables (except tomatoes) with remaining marinade.
- Remove roast from marinade; discard marinade. Place roast in center of grill over medium, ash-covered coals or over medium heat on preheated gas grill; arrange vegetables (except tomatoes) around roast. Grill roast, covered, 25 to 35 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill eggplant and bell peppers 7 to 11 minutes; zucchini and yellow squash 8 to 12 minutes (on gas grill, eggplant 6 to 8 minutes; bell peppers, zucchini and yellow squash 7 to 11 minutes) or until tender, turning occasionally.
- Remove roast when instant-read thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 10 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
- Meanwhile, cut grilled vegetables into 1-inch pieces. Combine vegetables, tomatoes, basil and reserved 1/4 cup marinade in large bowl; toss to coat. Carve roast diagonally across the grain into thin slices. Season roast and ratatouille with salt and black pepper, as desired. Serve roast with ratatouille. **HW**

