

*The Virtual*

# WINE & FOOD AFFAIR

*November 7-8, 2020*



## Wilson Winery

Our Signature Tri-Tip

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### INGREDIENTS

- 3 pounds of Tri-tip
- 2 cups of soy sauce
- 1/2 cup of Wilson red wine
- 3 cloves of garlic, minced
- 2 teaspoons of fresh ground pepper

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### DIRECTIONS

- Combine and mix marinade ingredients
- Pour over Tri-tip
- Cover and refrigerate overnight
- Barbecue to your preferred temperature, remove from heat and rest for 5-10 minutes
- Slice thinly across the grain and serve with Wilson wine

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### PERFECT PAIRING

2018 McClain Primitivo, Alexander Valley

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### ABOUT OUR RECIPE

Wilson Winery's signature Tri-Tip has been a staple at countless events over the last decade. We are delighted to share the recipe with you so you can re-create this signature dish at home paired with your favorite Wilson wine.

**WINEROAD**

SONOMA County, CA