



# Cranberry Glazed Tri-Tip Roast

## The First Bite

I remember my first taste of this roast. The sweet glaze crackled on my tongue. The juicy, peppery beef melted in my mouth. **Ever wondered how to turn a simple roast into something unforgettable?** That first bite made me a believer. It is a memory I savor every time.

## A Learning Experience

My first try was not perfect. I rushed the glaze and it burned. The smoke filled my tiny kitchen for an hour. But the flavor was still amazing. **This taught me that good food is worth the patience.** Cooking connects us through shared stories and simple meals.

## Flavor Secrets

Two things make this dish special. The spicy crust gives a great texture. The sweet-tart glaze balances the rich beef. It is a perfect mix of flavors. **Which flavor combo surprises you most: the pepper or the Chambord?** Tell me your thoughts below.

## Its Humble Roots

This dish comes from California ranch country. Cowboys there loved tri-tip for its size. They cooked it over open fires. \*Did you know tri-tip was once just butcher scraps?\* It became a local favorite. Now we all can enjoy this classic cut.





## Cranberry Glazed Tri-Tip Roast

### Ingredients:

Ingredient	Amount	Notes
Tri-tip roast	3 lb	or other sirloin roast
Coarse sea salt	3 tablespoons	
Black pepper	3 tablespoons	freshly ground
Extra virgin olive oil	2 tablespoons	
Green tea	2 tablespoons	For smoking
White rice	1/2 cup	For smoking
Oak smoking chips	1 1/2 cups	finely chopped, for smoking
Orange juice	1 cup	
Sugar	2 cups	
Fresh cranberries	12 ounces	
Chambord	1 cup	
Orange zest	1 orange	
Black pepper	1 teaspoon	freshly ground
Nutmeg	1 teaspoon	
Cranberry juice	1 cup	

### Your Cranberry Glazed Tri-Tip Adventure

**Step 1** First, get your tri-tip roast ready. Rub it with olive oil, salt, and pepper. Let it sit for at least one hour. This makes the meat super flavorful and tender.

**Step 2** Now, choose your cooking method. You can smoke it or roast it in the oven. Cook until the inside reaches 135 degrees. (A hard-learned tip: Let the meat rest before slicing. It keeps all the juices inside!).

**Step 3** Time for the amazing cranberry glaze. Cook orange juice, sugar,

and berries in a pot. The cranberries will pop and make a syrup. Then blend it all until it is smooth.

See also Cincinnati Chili Recipe and Serving Styles

**Step 4** Push the glaze through a sieve. This step removes any lumps. Then add cranberry juice and cook it down. You want a thick, shiny sauce.

**Step 5** The final step is my favorite. Grill the cooked roast for a few minutes. Baste it with your beautiful glaze. This gives it a sticky, sweet, and charred crust.

**What is the best way to slice tri-tip for tender pieces? Share below!**

**Cook Time:** 45 mins

**Total Time:** 1 hour 30 mins

**Yield:** 4 servings

**Category:** Dinner, Main Course

## Make It Your Own

This recipe is a wonderful starting point. Try these fun spins for a new meal. Change the flavors to suit your mood.

**Spicy Kick:** Add a diced jalapeño to the cranberry glaze. It gives a nice heat.

**Herb Garden:** Rub the roast with rosemary and thyme. It smells like a garden.

**Winter Citrus:** Use grapefruit juice instead of orange. It is tart and refreshing.

**Which creative spin sounds best to you? Vote in the comments!**

## Serving Your Masterpiece

This roast deserves a great plate. I love it with simple, creamy mashed potatoes. Buttery green beans are a perfect side. A little extra glaze on

top is a must.

For drinks, try a glass of dark red wine. A non-alcoholic ginger beer also works well. Both cut through the rich, sweet glaze.

**Which would you choose tonight, the wine or the ginger beer?**





## Cranberry Glazed Tri-Tip Roast

### Storing Your Leftover Roast

Let your roast cool completely before storing. Place it in an airtight container in the fridge. It will stay good for up to four days. You can also freeze slices for two months. Thaw them in the fridge overnight for best results.

Reheat slices in a pan with a bit of broth. This keeps the meat tender and juicy. Avoid the microwave, it can make the beef tough. Extra glaze can be stored separately in the fridge. Warm it gently in a saucepan before serving.

This roast is perfect for batch cooking. Make two and slice one for easy meals. It makes amazing sandwiches or salad toppers all week. What is your favorite way to use up leftover roast? Share your ideas in the comments below.

See also [Sangria-Melon Chiller](#)

### Fixing Common Cooking Problems

Is your roast too tough? You probably sliced it the wrong way. Always cut against the grain for tender pieces. This makes a huge difference in every bite. My grandson learned this the hard way once!

Is the glaze too thin? Just keep cooking it. Simmer the sauce a bit longer to thicken. It will reduce and stick to the spoon nicely. If the glaze is too sweet, add a pinch of salt. This balances the flavors perfectly.

Is the meat not browning? Your pan might be too crowded. Make sure the roast is dry before searing. Pat it with a paper towel first. A hot grill



or pan gives you that perfect crust. Why this matters: a good sear locks in all the juices.

## Your Top Questions Answered

**Can I make this gluten-free?** Yes, this recipe is naturally gluten-free. Just check your labels to be safe. All the main ingredients should be fine.

**Can I prepare the glaze ahead?** Absolutely. Make the glaze up to three days early. Keep it in a jar in your refrigerator. Warm it up when you are ready to use it.

**What can I use instead of Chambord?** You can use another berry liqueur. A black raspberry liqueur works well. Or you can use more cranberry juice for a non-alcoholic version.

**Can I make this recipe for a bigger group?** You can easily double the recipe. Use two roasting pans for best results. Make sure there is space around each roast for heat to circulate.

**How do I know when the meat is done?** Always use a meat thermometer. It takes the guesswork out of cooking. Pull the roast at 135°F for a perfect medium-rare.

## Share Your Masterpiece

I hope you love this festive roast as much as I do. It turns a simple dinner into something special. Why this matters: sharing good food creates lasting memories with loved ones.

I would love to see your results. **Tag Savory Discovery on Pinterest with your photos.** Happy cooking! —Elowen Thorn.



See also Poor Man Husband Casserole

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# **Cranberry Glazed Tri-Tip Roast**

Author: Elowen Thorn



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Cooking Method: [Grill](#) [Smoker](#) [Oven](#)





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Cuisine: [American](#)



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Difficulty: **Beginner**



## Cranberry Glazed Tri-Tip Roast | 20

Prep time: **15 minutes**





## Cranberry Glazed Tri-Tip Roast | 21

Cook time: **30 minutes**



## Cranberry Glazed Tri-Tip Roast | 22

Rest time:



## Cranberry Glazed Tri-Tip Roast | 23

Total time: **45 minutes**



## Cranberry Glazed Tri-Tip Roast | 24

Servings: **4 servings**

Best Season: **Summer**

## **Description**

Cranberry Glazed Tri-Tip is a tender piece of beef that pairs perfectly



with a sweet cranberry-orange glaze for a perfect roast on the grill, smoker or even in the oven.

## Ingredients

### === Roast: ===

- ☐ 3 lb tri-tip roast (or other sirloin roast)
- ☐ 3 tablespoon coarse sea salt
- ☐ 3 tablespoons black pepper (freshly ground)
- ☐ 2 tablespoons extra virgin olive oil

### === If Smoking: ===

- ☐ 2 tablespoons green tea
- ☐ 1/2 cup white rice
- ☐ 1 1/2 cups oak smoking chips (finely chopped)

### === Cranberry Glaze: ===

- ☐ 1 cup orange juice
- ☐ 2 cups sugar
- ☐ 12 ounces fresh cranberries
- ☐ 1 cup Chambord
- ☐ Zest of one orange
- ☐ 1 teaspoon black pepper (freshly ground)
- ☐ 1 teaspoon nutmeg
- ☐ 1 cup cranberry juice

## Instructions

1. In a small bowl, mix the 3 tablespoon coarse sea salt and 3 tablespoons black pepper. Rub the 3 lb tri-tip roast with 2 tablespoons extra virgin olive oil and then massage with salt and pepper. Allow to sit for 1 hour to 24 hours before smoking or roasting.
2. If smoking, place the 2 tablespoons green tea, 1/2 cup white rice and 1 1/2 cups oak smoking chips in the bottom of smoker, heat over high until it starts to smoke. Add the roast and smoke on stove top for 15 minutes before transferring to a 400°F until it reaches 135°F. If roasting, place roast in a large roasting pan in a 400 degree oven. Both ways, roast for 20-25 minutes or until roast registers 135°F.
3. Meanwhile, place the 1 cup orange juice, 2 cups sugar, 12 ounces fresh cranberries in a large saucepan. Heat and stir over medium-high heat until cranberries burst open and mixture starts to make a syrup, approximately 15 minutes.
4. Remove from the heat and place the mixture in a blender or food processor and blend on high until mixture is smooth. Add the 1 cup Chambord, Zest of one orange, 1 teaspoon black pepper, 1 teaspoon nutmeg, blend again.
5. Run mixture through fine mesh sieve to remove any solids. Return mixture to sauce pan and medium-high heat. Add the 1 cup cranberry juice and reduce by half, approximately 15 minutes.
6. When tri-tip is done roasting, heat grill to high heat. Baste with cranberry glaze and char on each side for 2-3 minutes until the sauce gets sticky.
7. Slice against the grain and serve with a side of cranberry glaze.
8. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Tri-Tip, Cranberry, Roast, Beef, Grill