



Santa Maria Piquitos & Tri-Tip Steak

Serves 6

Beans

1 pound Rancho Gordo Santa Maria Piquitos Beans (soaked for 2 to 6 hours)
1 medium Yellow or White Onion, chopped
3 cloves Garlic, minced
½ teaspoon Dry Mustard
½ teaspoon Spanish Smoked Paprika
1 tablespoon Tomato Paste
Salt & Freshly Ground Pepper

5 large cloves Garlic
2 teaspoons Course Salt
1 teaspoon Freshly Ground Pepper
2 to 2 ½ pounds Tri-Tip

Make the beans: Place the beans and their soaking water in a stockpot and add cold water to cover the beans by at least 1 inch. Bring to a boil. Reduce the heat to low and simmer, partially covered until the beans are beginning to soften, about 1 hour. Add the onion, 3 minced garlic cloves, mustard, paprika, tomato paste, salt & pepper to taste. Continue to cook until the beans are tender, about 30 minutes. Taste and adjust the seasonings.

About 30 minutes before serving, prepare a medium hot fire in a grill, using hardwood if you can.

In a mortar & pestle, mash the 5 large cloves of garlic, course salt & pepper to a paste. Rub the garlic paste all over the meat. Put the meat on the rack directly over the hot coals. Grill, turning as needed, until the meat is charred and a meat thermometer inserted into the thickest part reads 130°F for rare or 145°F for medium-rare. The thin portion will be cooked more than the thicker portion. Let the meat rest for 10 minutes before slicing it thinly across the grain. Serve with beans & salsa.

Classic Red Salsa

Two ¼ inch thick slices Red Onion
2 cloves Garlic, unpeeled
2 Serrano Chiles
1 cup canned whole Plum Tomatoes, drained
¼ cup chopped fresh Cilantro
Juice of 2 Key Limes
Salt

In a dry, heavy skillet over medium-high heat, cook the onion slices, garlic cloves and chiles, turning occasionally until they char. You'll need to keep an eye on them so they don't burn. Remove the vegetables as they finish cooking. The garlic will take the longest. When the garlic cloves are cool enough to handle, peel them.

Put the onion, garlic, chiles, tomatoes, cilantro, and lime juice in a small food processor or blender and pulse until a roughly chopped salsa forms. Season to taste with salt. The salsa will keep for a week in the refrigerator.