



Low Fat, Great Value Tri-Tip

With its buttery texture and beefy flavor, tri-tip is a cut that's consistently delicious. It compares favorably to other, more expensive steaks, but offers a much higher profit margin.



About Tri-Tip

Named for its triangle shape and for the location from where it's cut – the bottom tip of the sirloin primal – tri-tip offers a similar taste to top sirloin but with much less fat. Roasting or grilling brings out the deep flavor of tri-tip, but it also responds well to sous vide, smoking and braising.

Attributes

- Juicy
- Tender
- Lean
- Takes marinades and dry rubs well



A Cut Below

Tri-tip should be sliced thin and against the grain for the most tender mouthfeel. It can be cut seasoned and grilled for steaks or diced to give upscale appeal to chili con carne and street tacos. For a South American-inspired dish, serve it seared, roasted whole and sliced thin with a chimichurri sauce.

Open Prairie® Natural* Angus Beef

Tender and juicy Angus beef from animals raised with no added hormones, growth promotants or antibiotics – ever.

PRODUCT DESCRIPTION	CODE	PACK
Natural Boneless Bottom Sirloin Butt T/T	D4548AHN (Choice)	4 bags/box

Star Ranch Angus® Beef

100% Angus beef, hand selected to ensure consistent quality that you're proud to serve patrons.

PRODUCT DESCRIPTION	CODE	PACK
Boneless Beef Bottom Sirloin Butt Tri-Tip	D4528AH (Choice)	3 pcs/bag; 4 bags/box

ibp Trusted Excellence® Beef

Quality fresh beef backed by world-class service.

PRODUCT DESCRIPTION	CODE	PACK
Bottom Butt Tri-Tip	D4527AH (Choice)	4 bags/box
Bottom Butt Tri-Tip	D4524AH (Select)	4 bags/box



Discover More

For more information about tri-tip for foodservice operations, please contact your Tyson Fresh Meats sales expert.

[Foodservicefullservice.com](https://www.foodservicefullservice.com)

* Minimally processed. No artificial ingredients.
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