



**NAKAGAWA RANCHES**  
AMERICAN WAGYU

# Nakagawa Ranches House BBQ Recipe for Tri-Tip and Flank Steak

(Serves 4-6 People)

## YOU NEED:

- One American Wagyu Tri-Tip Roast or Flank Steak, about 2 pounds
- Sea salt and freshly ground black pepper
- 3-4 jalapeño peppers, cleaned, halved and seeded
- 1 bunch of cilantro, cleaned

### For Marinade:

- 1 cup of Italian dressing
- 1/3 cup of red wine
- 3 tablespoons of soy sauce
- 2 tablespoons of sesame seed oil

## DIRECTIONS:

- Season the meat with sea salt and freshly ground black pepper, set aside
- Mix all the ingredients to make marinade
- In a large dish, place the half amount of cilantro and the half amount of jalapeño peppers, place the meat on the top, cover the meat with the remainder of cilantro and jalapeño peppers, then pour the marinade (see picture below)
- Cover the dish and leave it in the refrigerator over night
- Turn the meat over once or twice to make sure the sauce is covering the meat evenly
- Take the dish out of the refrigerator a few hours before cooking to allow the meat to reach room temperature
- Preheat the grill at medium high temperature
- Cook each side 3-4 minute for a medium rare finish
- Pull the meat out of the grill, place it on a plate, cover it with aluminum foil, and let it rest for 10-15 minutes in a warm oven
- Cook the entire marinade including the cilantro and jalapeño peppers in a pot or a frying pan, bring to boil, continue to cook for a few more minutes (you can cook the cilantro and jalapeño separately on the grill if you prefer that way)
- Slice the meat, cut the cooked cilantro and jalapeño peppers to bite sizes and place them on the serving plate
- Pour the hot marinade over the sliced meat, and enjoy!

