



#SantaMariaStyle

COOKBOOK

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WHAT IS SANTA MARIA STYLE?

Santa Maria Style barbecue is a culinary tradition that dates back to the mid-1800s. The Spanish ranchers of the time would host feasts each spring for their friends, family and the local vaqueros. Over the years, Santa Maria Style barbecue has become renowned for its unique, smoky flavor. As culinary trends continue to change, Santa Maria Style barbecue proves that good taste never goes out of style.

Santa Maria Style barbecue consists of beef tri-tip seasoned with a dry rub of salt, pepper and garlic. The meat is grilled over red oak, which grows in the Central Coast and helps give Santa Maria Style tri-tip its hearty flavor. Our tri-tip is topped with salsa and paired with small, pink beans called pinto beans, which are native to Santa Maria Valley. Traditional barbecue restaurants serve tri-tip with a green salad and grilled garlic bread dipped in melted butter.

The Elks Lodge in Santa Maria Valley perfected their recipe for the Santa Maria Style feast in the 1950s, and they still prepare it the same way today. In fact, the recipe was so popular it was copywritten by the Santa Maria Valley Chamber of Commerce in 1978. This cookbook will show you how you can prepare your very own Santa Maria Style barbecue meal, complete with pinto beans, salsa, salad and garlic bread.



Grocery List

- ☐ 2 cups red oak, which can be purchased from Susie Q's brand
(you can use red oak chips as an alternative)
- ☐ 2 medium white onions
- ☐ 1 small red onion
- ☐ 5 garlic gloves
- ☐ 1 head curly leaf lettuce
- ☐ 1 pint cherry tomatoes
- ☐ 1 loaf French bread
- ☐ 1-1/2 sticks unsalted butter
- ☐ 2 slices bacon
- ☐ 1 (2.5-pound) beef tri-tip
- ☐ 1 (14.5-ounce) can diced tomatoes
- ☐ 1 (4.5-ounce) can diced mild green chili peppers
- ☐ 3/4 cup tomato puree
- ☐ 1 pound pinto beans, which can be purchased from Susie Q's brand
- ☐ Vegetable oil
- ☐ Granulated garlic
- ☐ Kosher salt
- ☐ Finely ground black pepper
- ☐ Chili powder
- ☐ Red wine vinegar
- ☐ Olive oil
- ☐ Dijon mustard



Preparation

Pinquito beans need to sit overnight in water, so be sure to allow them to soak the night before.

Prepare your salsa ahead of time because it needs to refrigerate for at least an hour before serving. This helps the flavors combine. You can also prepare the salsa the night before. The longer you refrigerate, the better!

You'll find that many of the ingredients for a Santa Maria Style feast are already in your pantry. Santa Maria Style uses a blend of simple spices and fresh ingredients to create the unique flavors.

The trickiest part of cooking this meal is ensuring everything gets done at the same time! Be sure to plan ahead based on cooking times or grab a friend to help you in the kitchen.



Tangy Santa Maria Style Salsa

Our tri-tip is topped with a fresh, chunky salsa for enhanced flavor. This mildly spicy topping helps give Santa Maria Style barbecue its distinctive, tangy flavor. For more heat, pick up an extra can of chili peppers and add a bit more.



Prep time: 10 minutes



Cooking time: 5 minutes



Ready in: 15 minutes

Ingredients

- 1 (14.5 ounce) can diced tomatoes
- 3 tablespoons vegetable oil
- 1/2 cup canned diced mild green chili peppers
(don't use the whole can yet!)
- 2 cloves garlic, minced
- 1/2 teaspoon kosher salt
- 1 medium white onion, finely chopped
- 1/2 teaspoon finely ground pepper

Directions

1. Combine all ingredients in a large bowl and toss until well mixed.
2. Optional: Cover and refrigerate for at least an hour to blend the flavors.
Add more salt, pepper or garlic to the mix as necessary for taste.





Pinquito Beans

Pinquito beans can be finicky and time consuming to make. But we promise, they're well worth the effort.



Prep time: 20 minutes



Cooking time: 3 hours



Ready in: 11 hours

Ingredients

- 1 pound pinquito beans
(Can be purchased from Susie Q's brand)
- 2 slices bacon, diced
- 1/2 white onion, diced
- 1 tablespoon diced mild green chili peppers
- 3/4 cup tomato puree
- 1/2 cup water
- 1 teaspoon chili powder
- 1 clove garlic, minced
- 1 teaspoon salt
- 1 pinch finely ground pepper

Directions

1. Spread the raw beans across the counter to remove any dirt or rocks.
2. Place the beans in a large container and cover with double as much cool water as beans. For example, if you have 3 inches of beans, you need 6 inches of water. Let beans stand 8 hours overnight, then drain.
3. Place the beans in a stockpot with enough cold water to cover, bring to a simmer and cook until tender, about 2 hours.
4. While the beans are simmering, sauté bacon slowly in a saucepan until cooked but not crispy, add to beans.
5. Cook the diced chilies and onion in the bacon fat until lightly browned.
6. Stir garlic in with the chilis and onions and cook 1 minute. Add tomato puree, 1/2 cup water, chili powder, salt and pepper. Bring the sauce to a simmer, reduce heat to low and cook about 30 minutes.
7. Drain all but one cup of cooking liquid from the beans, stir in sauce and bring to a simmer.
8. Reduce heat to low and cook, stirring occasionally, for 30 minutes or until the mixture is thick.



Simple Santa Maria Green Salad

Our barbecue is always served with fresh green salad and grilled garlic bread. These sides perfectly accompany the dense, spicy tri-tip and beans.



Prep time: 20 minutes



Ready in: 20 minutes

Ingredients

- 2 tablespoons minced red onion
- 1-1/2 tablespoons red wine vinegar
- 2 teaspoons olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon finely ground black pepper
- 1/4 teaspoon Dijon mustard
- 6 cups torn curly leaf lettuce
- 1/4 cup thinly sliced red onion
- 1 pint cherry tomatoes, halved

Directions

1. Combine minced onion and vinegar in a small bowl and let stand for 5 minutes.
2. Add oil, salt, pepper and mustard to the onion and vinegar, whisk well.
3. Place the lettuce, sliced onion and tomatoes in a large bowl and drizzle with dressing. Gently toss to combine.

| Buttery Garlic Bread



Prep time: 8 minutes



Cooking time: 7 minutes



Ready in: 15 minutes

Ingredients

- 3/4 cup (1-1/2 sticks) unsalted butter, room temperature
- 2 cloves garlic, finely diced
- 1/4 teaspoon Kosher salt
- 1 pinch finely ground black pepper
- 1 loaf French bread, cut lengthwise
- Olive oil, for brushing

Directions

1. Thoroughly mix the butter, garlic, salt and pepper together in a bowl.
2. Brush the cut side of the bread with olive oil and season with salt and pepper to taste.
3. Grill the bread, cut-side down, until golden brown. Flip and grill 30 seconds longer.
4. Remove the bread from the grill and coat (and we mean really coat it) with the butter mixture.
5. Cut into pieces of desired size.





Santa Maria Style Tri-Tip

Grilled tri-tip is the centerpiece of Santa Maria Style barbecue. Santa Maria Style barbecue is seasoned with a simple dry rub that only takes a couple minutes to prepare. Tri-tip wasn't widely used or available until the 1950s. Luckily, tri-tip is available in most butcher shops and grocery stores today.

Because of its triangular shape, tri-tip usually cooks to varying degrees of rarity. The thinner parts will be more done, while the thicker parts will be more rare.

SANTA MARIA STYLE BARBECUE SEASONING



Prep time: 3 minutes



Ready in: 3 minutes

Ingredients

- 2 tablespoons granulated garlic
(don't use fresh garlic, it'll be too sticky)
- 2 teaspoons finely ground pepper
- 1 tablespoon kosher salt

Directions

1. Combine all ingredients together in a small bowl and set aside for later.

GRILLED TRI-TIP



Prep time: 5 minutes



Cooking time:
50 minutes



Ready in:
1 hour 35 minutes

Ingredients

- 2 cups red oak, soaked in water for at least 2 hours
(don't skip this step, it's what gives the tri-tip its authentic flavor)
- Santa Maria Style seasoning
- 1 (2.5-pound) beef tri-tip

Directions

1. Rub your prepared Santa Maria Style seasoning into the meat and let stand at room temperature for 30 minutes before grilling.
2. Prepare your grill for direct and indirect medium-high heat. Add red oak to 30 minutes before you begin grilling.
3. Set your tri-tip over the direct heat, fattiest-side up, and sear about 10 minutes, or until browned. Flip the meat over and sear the other side the same way.
4. Move your tri-tip to the indirect heat. Let the tri-tip cook 20 to 30 minutes, until a thermometer reads 130 degrees F in the thickest area of the meat.
5. Take the tri-tip off the grill and move to a cutting board. Let the meat rest for 15 minutes. Slice the meat against the grain to serve.

Top your tri-tip with the salsa and serve pinto beans, salad and garlic bread on the side.

Enjoy our Santa Maria Style feast!





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