Santa Maria Grilled Sirloin

4 Tablespoons paprika

3 Tablespoons brown sugar

2 Tablespoons chili powder

1 Tablespoon garlic powder

1 Tablespoon white pepper

1 Tablespoon celery salt

1 Tablespoon cumin

1 Tablespoon oregano

1 Tablespoon pepper

2 teaspoons cayenne pepper

1 teaspoon ground mustard

2-3 pound sirloin roast

2 cups hickory wood chips

2 Tablespoons canola oil

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Combine first 11 ingredients.

Rub over steak, wrap in plastic and refrigerate overnight.

Remove steak from refrigerator, 1 hour prior to grilling. Soak wood in water.

Unwrap roast and brush with oil.

Grill 1-1 1/2 hours over low heat until meat reaches 140.