

## ASIAN CROSS RIB ROAST

- 4lb Cross-Rib Roast  
½ cup soy sauce  
½ cup rice vinegar  
¼ cup honey  
1 tbsp chili sauce  
2 tsp sesame oil  
2 tsp finely shredded ginger root

### Salsa ingredients:

- peeled/pitted mango  
½ cup crushed pineapple  
1 tbsp fresh mint  
1 tbsp sugar  
1 tbsp rice vinegar  
1 ½ tsp chili sauce
- In large resealable freezer bag or bowl, combine soy sauce, vinegar, honey, chili sauce, sesame oil and gingerroot. Pierce roast numerous times with long fork and add to bag; seal tightly and refrigerate 12 hours.
- Place drip pan under grill; add 1/2-inch water to pan. Preheat barbecue to medium-high (400°F/200°C). Place roast on grill over drip pan moved to one side. Turn off the burner directly under roast.
- With constant heat and closed barbecue, cook over drip pan for about 30 min per lb. (or until meat thermometer inserted into center of roast reads 155°F). Remove to cutting board; cut into thin slices across the grain.
- Serve warm with Tropical Salsa.
- **TROPICAL SALSA:**  
In blender, purée 1 peeled pitted mango. Stir in 1/2 cup crushed pineapple, 1 tbsp chopped fresh mint, 1 tbsp granulated sugar, 1 tbsp rice vinegar, and 1 1/2 tsp Asian chili sauce. Season with salt and pepper to taste.