



Asian Top of Rib Roast

4lb Top of Rib Roast
½ cup soy sauce
½ cup rice vinegar
¼ cup honey
1 tablespoon chili sauce
2 teaspoon sesame oil
2 teaspoon finely shredded ginger root

Salsa ingredients

1 peeled/pitted mango
½ cup crushed pineapple
1 tablespoon fresh mint
1 tablespoon sugar
1 tablespoon rice vinegar
1 ½ tablespoon 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. Yum.

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.