

Five Spice Ginger Tri-Tip with Pineapple Barbeque Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		rub
1	tablespoon	chinese 5 spice powder
2	teaspoons	garlic powder
2	teaspoons	onion powder
2	teaspoons	salt
1	teaspoon	ground ginger
1/2	teaspoon	cayenne
		food
1/2		pineapple - peeled, cored and sliced into 1/2" rounds
3	pounds	tri-tip - trimmed
2	cups	ketchup
1	cup	chinese style hot mustard
1	bottle	ale or medium bodied beer
1/4	cup	worcestershire sauce
2	tablespoons	soy sauce
1	tablespoon	garlic powder
1	tablespoon	onion powder
2	teaspoons	asian hot pepper sauce

Mix together rub ingredients and rub all over meat. Let meat stand at room temperature for 15 minutes to 1 hour.

Prepare grill for medium-high heat. Arrange pineapple slices on grill over direct heat and grill until carmelized, 2-3 minutes per side. Transfer to platter and let cool. Slash top of roast in 2 or 3 places. Place over direct heat and grill to sear, 3-5 minutes on each side. Move to cooler area of grill and cook, covered, 15 minutes longer.

Cut cooled pineapple into 1/2" dice. In a large saucepan over high heat, combine the ketchup, mustard, ale, worcestshire sauce, soy sauce, garlic powder, onion powder and hot pepper sauce and bring to a boil. Reduce heat to med-low and simmer the sauce unti thickened to the consistency of ketchup, about 15 minutes. Add the pineapple and cook until heated through, 1-2 minutes. Transfer to food processor and puree.

Check roast for med-rare (125-130). Transfer to a platter and baste generously with sauce. Let rest, tented loosely for 5 to 10 minutes.

Slice meat thickly on the diagonal across the grain and serve, topping slices with sauce.