

Short Rib/Cross Cut BBQ Rotisserie Roast

1. Pierce a 3 to 4-lb. roast (short rib, cross cut or sirloin tip) all over with fork. Place in large sealable freezer bag or shallow glass container with 2 cups of your favorite marinade; seal & refrigerate for 12 to 24 hours. Discard marinade after use.
2. Place dripping pan with ½” – 1” water under BBQ grill. Preheat barbecue to medium-high (400 degrees F/200 degrees C). Cook with rotisserie or by indirect heat.
 - ***Rotisserie Roasting:*** Insert spit rod lengthwise through center of roast; secure with holding forks and position roast over drip pan.
 - ***Indirect Heat Roasting on BBQ:*** Place roast on grill over drip pan that has been moved to one side of the BBQ; turn heat off under just the roast side of the BBQ.
3. Cook in closed BBQ at a constant heat until desired doneness (approx. 20–25 minutes per pound of roast for medium doneness).
4. Remove roast to cutting board; tent with foil for 10 to 15 minutes. Carve into thin slices ***against*** the grain of the meat.

