

Kosher Deli Recipes

London Broil



London Broil is an easy dinner recipe prepared with a delicious marinade that can be used in a variety of beef and chicken recipes.

Ingredients:

- **2-2 1/2 lbs. flank or shoulder steak**
- **4 large garlic cloves, minced**
- **1/4 cup balsamic vinegar**
- **1/4 cup lemon juice**
- **3 tbsp. Dijon mustard**
- **2 tbsp. olive oil**
- **1 1/2 tbsp. Worcestershire sauce**
- **1 tbsp. soy sauce**
- **1 tbsp. oregano**
- **1 tbsp. basil**
- **1 tsp. thyme**
- **1/2 tsp. red pepper flakes, optional**

Place beef in a large sealable plastic bag.

Mix remaining ingredients together in a bowl and then pour over to marinate beef in the bag. Seal bag tightly and turn over once or twice to coat the meat completely. Keep meat refrigerated for at least 2 hours or overnight, turning bag over once or twice.

Preheat broiler or grill. Remove meat from bag and reserve the marinade. Place marinated beef on broiler pan or grill and cook to desired doneness, basting frequently with the marinade.

Once done, loosely cover meat with tin foil for 5-10 minutes to let it rest. Remove foil, slice meat on the bias and serve.

Serves: 4-6

Source: 'Rave Reviews' - Hebrew Academy (Feinberg Family)