



London Broil

PREP: 120 minutes (depending on marination)

INGREDIENT LIST:

- 1/4 C honey
- 3 T vegetable oil
- 3 T Worcestershire sauce
- 1 T soy sauce
- Lime juice
- 2 tsp minced garlic
- 1 tsp onion powder
- 2 lb London Broil or Top Round Steak

RECIPE INSTRUCTIONS:

1. Microwave honey for 20 seconds
2. Mix all of the ingredients and pour over meat in a storage bag or container.
3. Marinate refrigerated for at least 6 hours, or overnight.
4. Discard marinade
5. On high heat, grill 7-10 minutes per side for medium-rare doneness. Slice thinly against the grain.

**This is delicious served with baked potatoes and fresh green beans

