
London Broil Marinade

Serves 6-8

1/4 cup salad oil
1/4 cup bourbon
1/4 teaspoon garlic powder
1 tablespoon soy sauce
1 tablespoon Worcestershire
sauce
1/4 teaspoon ground pepper

1 London broil, about 2 lbs.

Whisk together marinade ingredients.
Pour over London broil and refrigerate
overnight, turning occasionally. Drain
before grilling or broiling meat, about 7
minutes on first side and 5 minutes on
second for medium rare. Cooking times will
vary based on meat thickness and heat
source.

Accompany with Cooper-Garrod Cabernet Sauvignon