

London Broil

Ingredients

- ☐ Beef (London Broil or Top Round your choice)
- ☐ Lea & Perrin's Worcestershire sauce
- ☐ Soy sauce
- ☐ Garlic (powder or minced)
- ☐ Onion (powder or finely chopped)
- ☐ Ginger powder
- ☐ Salt
- ☐ Pepper

Instructions

Medium Rare 145 Degrees

Medium 160 Degrees

Well Done 170 Degrees

Marinade

In a mixing bowl, add Worcestershire sauce and Soy sauce (2:1 ratio) and dry ingredients. Mix/stir to combine, and cover beef. Can use a ziplock bag if you don't have another sealing container.

Oven

Preheat oven to 400 degrees, put London Broil and sauce into a cooking pan and cover with aluminum foil. Cook until desired temperature reached.

Smoker

Preheat to 225 degrees. Cook for 2 hours until desired temperature.