

# 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 tempature reached.

## Smoker

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