

Grilled Marinated London Broil
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Time: 45 minutes or less, but requires additional unattended time
Servings: 6

Ingredients

For marinade

5 large garlic cloves

1 teaspoon salt

¼ cup dry red wine

¼ cup balsamic vinegar

1 tablespoon soy sauce

1 teaspoon honey

1-1/2-pound top-round London broil (about 1-1/4-inches thick)

Preparation

1. **Make marinade:** Mince and mash garlic to a paste with salt in a blender; blend with remaining marinade ingredients.
2. In a heavy-duty, sealable plastic bag, combine London broil with marinade. Seal bag, pressing out excess air, and set in a shallow dish. Marinate meat, chilled, turning bag occasionally, for at least 4 hours or up to 24.
3. Prepare grill. Using a small wad of paper towels, dip them in a small dish containing a neutral oil. Rub the grill grates with the paper towels.
4. Bring steak to room temperature (which should take about 1 hour) before grilling. Remove from marinade, letting excess drip off, and grill on oiled rack set 5 to inches over glowing coals for 7 to 9 minutes on each side for medium-rare. Transfer steak to a cutting board and let stand 10 minutes.
5. Holding knife at a 45° angle, cut steak across grain into thin slices