

London Broil

Recipe By *Leah Schapira*

Victoria Dwek



Cooking and Prep:  25
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shabbat, Rosh

Hashanah, Sukkot

Diet: Low Carb

Source: Whisk by Ami

Magazine

Ingredients (12)

Main ingredients

- 1 and 1/2-2 pound London broil
- 1/2 small onion, diced
- 1/2 cup **Gefen Honey**
- 1 tablespoon lemon juice

- 1/4 teaspoon chili powder
- 1/4 teaspoon ground mustard
- 1/4 teaspoon ground ginger or 1 cube **Dorot Gardens Frozen Ginger**
- 3 cloves garlic, crushed or 3 cubes **Gefen Frozen Garlic**
- 1/4 teaspoon black pepper
- 2 tablespoons soy sauce
- 1 tablespoon ketchup

Sommelier Suggests

- Binyamina Reserve Shiraz**
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Start Cooking

Prepare the Meat

1. Combine onion, honey, lemon juice, spices, soy sauce, and ketchup. Rub into meat and marinate overnight.
2. Broil London broil for 20 minutes, rotating after 10 minutes. Leave oven door open a few inches while cooking. Serve hot.