

Smoky Grilled London Broil

Recipe By Rivky Kleiman



Cooking and Prep:  35
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Serves:  8

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Source: Family Table by
Mishpacha Magazine

A spectacular way to enhance a popular cut of meat, fabulous served as a main.

Leftover pieces (if you have them!) are a great addition to any salad.

Ingredients (11)

Marinade

- 3 tablespoons maple syrup
- 3 tablespoons soy sauce
- 3 tablespoons **Bartenura Balsamic Vinegar**
- 3 tablespoons **Gefen Honey**
- 3 tablespoons extra-light olive oil
- 4 cloves garlic, crushed or 4 cubes **Gefen Frozen Garlic**

1 teaspoon liquid smoke

1/2 teaspoon salt

1/2 teaspoon pepper

Meat

3 pounds (1.3 kilograms) London broil

Sommelier Suggests

Jezreel Valley Carignan

Start Cooking

Prepare the London Broil

1. Combine all marinade ingredients in a ziplock bag. Add London broil to the marinade mixture, seal bag, and allow to marinate for at least 15 minutes at room temperature.
2. Preheat oven to broil. Transfer meat and marinade to a nine- by 13-inch (20- by 30-centimeter) baking dish. Place baking pan on lowest rack and broil 10 minutes per side.