

# Brach's Famous London Broil

Recipe By Rivky Kleiman



Cooking and Prep:  50  
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Serves:  6

Contains:  

Preference: Meat

Difficulty: Easy

Occasion: Purim

Source: Family Table by  
Mishpacha Magazine

Brachs in Queens, one of the first kosher superstores in the Tristate area, was renowned for its takeout and especially for its London broil. I am pleased to be able to share this recipe with you, contributed by Mr. Brach's daughter, Elana.

## Ingredients (7)

### London Broil

1 and 1/2 to 2 pounds (680–900 grams) London broil

### Marinade

4 tablespoons olive oil

4 tablespoons Gefen Soy Sauce

4 tablespoons Tuscanini Balsamic Vinegar

2 tablespoons Dijon mustard

6 tablespoons brown sugar

4 cloves garlic, crushed

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## Start Cooking

### Marinate

1. Combine all marinade ingredients in a large ziplock bag.
2. Rinse meat and pat dry. Place in the bag with marinade. Seal bag and toss to completely coat. Allow to marinate for at least 30 minutes, or up to overnight.

### Roast

1. Preheat broiler to high.
2. Place meat in a nine- by 13-inch (20- by 30-centimeter) baking pan. Broil for five to seven minutes on each side. When it's ready, it will be slightly charred on the outside and have a soft bounce when touched. If you prefer it more well-done, broil for another few minutes.

### Credits

Photography: Moishe Wulliger

Styling: Renee Muller