

London Broil II



Ingredients:

1.5 - 2 lbs. Painted Hills Natural Beef London broil
2 cups olive oil, any variety
1/4 cups Worcestershire
1/8 cup Balsamic vinegar
1/3 cup chopped shallots or onion
1/3 cup minced garlic
1/2 Tbsp garlic salt
1/2 Tbsp Italian seasoning
Salt and Pepper to taste.

Directions:

Mix the olive oil, Worcestershire, garlic, Italian seasoning, Balsamic, Onion and S&P to make a marinade for the beef. Place beef in a bowl and pour the marinade over it. Let it sit in the fridge for at least 2 hrs. - overnight is better.

Pre-heat grill to medium high. Place beef on lower rack and broil for approx 7-8 minutes per side (cooks to medium rare). Slice in very thin strips and serve.

Note: if there is any leftover marinade you can heat it up and use as a sauce over the beef. You must bring it to a boil first.