

London Broil Marinade

Serves 6-8

- 1/4 cup salad oil
- 1/4 cup bourbon
- 1/4 teaspoon garlic powder
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon ground pepper
- 1 London broil, about 2 lbs.

Whisk together marinade ingredients. Pour over London broil and refrigerate overnight, turning occasionally. Drain before grilling or broiling meat, about 7 minutes on first side and 5 minutes on second for medium rare. Cooking times will vary based on meat thickness and heat source.

Accompany with Cooper-Garrod Cabernet Sauvignon