

Savory London Broil

Ingredients:

- 1 large London broil
- 4 cups beef stock
- 1tbs Worchester sauce
- 1tbs soy sauce
- 1 tbsp. seasoned salt
- 1 stick unsalted butter, softened
- 1/2 cup fresh chives chopped finely
- 1/4 tsp. garlic powder
- 1/4 tsp. onion powder

Marinate London broil in a large zip lock bag with the beef stock, Worchester sauce, soy sauce, and seasoned salt; placing in the refrigerator for 4 hours. In the meantime add the softened butter, chives, garlic powder, and onion powder and mix well.

Place the London broil on the grill or broiler and cook until desired doneness. Remove from heat and spread butter mixture over the entire London broil. Let sit for 10 minutes and slice thinly and diagonally across the grain of the meat. This one will be a favorite.