



London Broil

Jacob · 28/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

5 hrs 25 mins

Description

With this London broil recipe the marinade is so flavorful youll skip the steak sauce

Ingredients

- - 3 tablespoons soy sauce - 1 tablespoon ketchup - 1 tablespoon vegetable oil - 1 clove garlic
- minced - 1 teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon dried oregano - 4 pounds flank steak

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Mix soy sauce
2. ketchup
3. vegetable oil
4. garlic
5. salt
6. pepper
7. and oregano together in a small bowl. Dotdash Meredith Food Studios Score both sides of steak in a diamond cut
8. about 1/8 inch deep. Rub marinade into both sides of the meat. Store in a covered dish or resealable plastic bag in the refrigerator to marinate for 5 to 6 hours
9. or overnight. Flip meat every few hours. Dotdash Meredith Food Studios Preheat an outdoor grill for high heat
10. and lightly oil the grate. Place steak on the preheated grill. Cook for 3 to 7 minutes per side
11. or to the desired doneness. Dotdash Meredith Food Studios