

Brach's Style London Broil

Ingredients

- 2 lbs London Broil (flank or top round roast)
- 1/4 cup olive oil
- 1/4 cup balsamic vinegar
- 1/4 cup soy sauce
- 2 Tbsp Dijon mustard
- 1/3 cup brown sugar
- 4 garlic cloves, crushed

Directions

Place the beef in a plastic bag or other container. Top with the olive oil, balsamic vinegar, soy sauce, Dijon mustard, brown sugar and garlic. Mix well, making sure the whole roast is covered by the marinade. Marinate in the refrigerator for at least 30 minutes or up to overnight. Remove.

Preheat broiler. Transfer roast to an oven-safe glass baking pan large enough to accommodate it. Broil for 5-8 minutes per side, or until medium-rare.