

Chief's London Broil

- 1 London Broil ~ 1.5 – 2 lbs
- ½ Cup Olive Oil
- ¼ Cup Worcestershire Sauce
- 2 tablespoons garlic powder
- 2-3 tablespoons Montreal Steak Seasoning
- 1 teaspoon crushed red pepper flake (add more if you like)

Place London Broil in a large container or 1 gallon plastic bag mix wet and dry ingredients together and shake so all contents are mixed together.

Let the marinade sit for a minimum of 4 hours. The longer it sit the better.

Grill: Make sure your grill is nice and hot (gas or coal) Place the London Broil on the Grill for ~ 3 minutes. After 3 minutes turn the steak 90 degrees to achieve grill marks and leave for another three minutes. Repeat this process for the other side. NOTE: depending on the thickness of the London Broil or how you like your steak you may leave the meat on the grill longer. The method above usually produces a medium rare steak.

Remove the London Broil from the grill and place it on a cutting board and cover with aluminum foil for 10 minutes. After 10 minutes have passed uncover the steak and cut it against the grain on a bias in thin strips.

Serve with a salad and vegetables and enjoy!