

# Teriyaki London Broil



PREPARATION TIME  
**20 minutes**



COOKING TIME  
**10 minutes**



PERFECT PARTNER  
**rice pilaf**



**MONEY  
Cook's  
SAVER**

If time allows, buy a less expensive cut of beef, such as a sirloin tip, and marinate for several hours. The marinade will tenderize the beef, so it will taste just as good as a more expensive cut.

## SHOPPING LIST

- London broil
- soy sauce • beef bouillon
- lemon

## ON HAND

- olive oil • brown sugar
- garlic

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## INGREDIENTS

1 (1½-pound) London broil

### MARINADE:

½ cup soy sauce

1 tablespoon brown sugar

1½ teaspoons minced garlic

2 tablespoons lemon juice

1½ tablespoons olive oil

1 cup beef bouillon

SERVES **4**

## COOK'IN Express

- Extract juice quickly by spinning a halved lemon around the tines of a fork.
- Plan ahead for future stir-fry dinners. Slice leftover steak; wrap tightly in foil and freeze. Defrost steak slightly before adding to the skillet.

## Make Ahead

Score beef and marinate 1 day ahead for extra-tender results. Cover with plastic wrap and refrigerate until ready to cook.

## VARIATION

Add 1 tablespoon grated fresh ginger and 3 or 4 drops of hot pepper oil to the marinade for a spicier Oriental flavor.

**1** Make slits about ⅛-inch deep around edges of beef.



**2** For marinade, combine soy sauce, brown sugar, garlic, lemon juice, olive oil and bouillon in a shallow dish; mix well. Reserve ⅓ of marinade. Add beef to dish; turn to coat.

**3** Cover and refrigerate for 10 minutes. While beef is marinating, preheat grill or broiler. Remove beef; discard marinade. Grill or broil beef, basting with reserved marinade, about 5 minutes per side.



**4** Let beef stand for about 2 minutes. Slice diagonally across the grain.