

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS YOU'LL NEED -

1 Prairie Street London Broil, approximately 2lbs

1/3 cup pomegranate molasses (concentrate)*

1/4 cup soy sauce

2 tablespoons honey

1 tablespoon rice vinegar

1 teaspoon sesame oil

1 teaspoon grated ginger root

1 teaspoon minced or crushed garlic (about 1 clove)

1/3 cup olive oil

Freshly ground black pepper, to taste

Preparation

- 1 Begin by rinsing your London Broil in very cold water to help remove some of the excess salt. Thoroughly pat the London Broil dry with paper towels. Place to the side.
- 2 Prepare your marinade by whisking together the remaining ingredients in a medium bowl until they are well blended. Reserve about 1/2 cup of the marinade for serving—cover the extra and place it in the refrigerator until ready to serve. Use the rest to marinate your London Broil for at least 6 hours (or overnight). We recommend using a large Ziploc bag for easy cleanup!

Cook

- 3 When you are ready, preheat your grill. Set up the grill for one zone off and two zones on—this will give you an area for both “indirect” and “direct” cooking.
- 4 Remove your marinated London Broil, discard the Ziploc bag, and pat the meat dry with paper towels. Place your London Broil on “indirect” heat, then close the grill lid and cook for 15 minutes. Flip the meat and cook for another 15 minutes until the internal temperature reaches 133-134°F (or until desired doneness is reached).
- 5 Move the London Broil to the “direct” heat zone to sear for about one to two minutes on each side. Remove the seared London Broil from your grill and allow it to rest for about 10 minutes before slicing.

Plating

- 6 Slice the London Broil thinly crosswise and serve with the reserved marinade as a dressing/dipping sauce.

Bete'avon!