

GRILLED MARINATED LONDON BROIL ☉+

For marinade

- 5 large garlic cloves
- 1 teaspoon salt
- ¼ cup dry red wine
- ¼ cup balsamic vinegar
- 1 tablespoon soy sauce
- 1 teaspoon honey

a 1½-pound top-round London
broil (about 1¼ inches thick)

Accompaniment: sliced vine-
ripened tomatoes

Make marinade:

Mince and mash garlic to a paste with salt and in a blender blend with remaining marinade ingredients.

In a heavy-duty sealable plastic bag combine London broil with marinade. Seal bag, pressing out excess air, and put in a shallow baking dish. *Marinate steak, chilled, turning occasionally, at least 4 hours and up to 24.*

Prepare grill.

Bring steak to room temperature (which should take about 1 hour) before grilling. Remove steak from marinade, letting excess drip off, and grill on an oiled rack set 5 to 6 inches over glowing coals 7 to 9 minutes on each side for medium-rare. Transfer steak to a cutting board and let stand 10 minutes.

Holding a knife at a 45° angle, cut steak across grain into thin slices and serve with tomatoes. Serves 6.