



palmer's

Sweet Heat Bourbon London Broil

Ingredients - Serves 4

- 1 (2 pound) Certified Angus Beef[®] top round London broil
- 1/2 cup brown sugar
- 1/4 cup honey
- 1/2 cup soy sauce
- 1/4 cup sriracha sauce
- 2 tablespoons bourbon
- 1 1/2 teaspoons minced fresh garlic
- 1 1/2 teaspoons minced fresh ginger

Preparation

- ▶ In a medium mixing bowl, whisk together brown sugar, honey, soy sauce, sriracha, bourbon, garlic and ginger until sugar has dissolved. Pour mixture into a zipper-locking plastic bag with London broil; refrigerate overnight.
- ▶ Position oven rack under broiler and preheat to broil. Remove roast from marinade; reserve remaining marinade. Pat dry and place in broiler pan, broil for 4-5 minutes. Flip and broil an additional 4-5 minutes (125-130°F internal temperature for medium rare).
- ▶ In a small saucepan, over medium-high heat bring reserved marinade to a boil. Reduce heat to low; simmer 10 minutes while roast rests on a carving board. Slice thinly against the grain and serve covered with warm sauce.

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