

Featuring Tennessee Gourmet® Products

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Peppered London Broil

1 London Broil, about 3 pounds	1 Tbsp. fresh minced garlic
¼ cup Extra Virgin Olive Oil (EVVO)	2 Tbsp. Tennessee Gourmet® Savory Beef Rub
1 Tbsp. fresh ground pepper	

In a bowl combine the pepper, garlic and Savory. Brush the steak with EVVO, rub in the mixture (on both sides). Cover with plastic wrap and chill overnight.

Cook over medium hot coals until desired doneness is achieved. Remove from grill, cover with aluminum foil and allow to-stand for 5-10 minutes. This will allow all the juices to be retained.