

### Marinated London Broil

- 1 cup strong brewed black coffee or espresso
- 1 ½ tablespoons Dijon Mustard
- 2 garlic cloves, finely chopped
- 1 shallot, finely chopped
- 2 tablespoons balsamic vinegar
- 1 tablespoon vegetable oil
- 2 tablespoons brown sugar
- ½ teaspoon salt
- ¾ teaspoon black pepper
- 1 ½ to 2 lbs London Broil

Method: Combine everything but the meat in a ziplock bag, and massage the bag to mix the ingredients. Remove ¼ cup of the marinade and reserve. Add the meat and refrigerate, turning occasionally for at least 2 hours and up to 24. Heat the grill to medium high and remove the steak from the marinade. Grill about 6-8 minutes per side, then remove and allow to rest for 5-10 minutes. Slice thinly across grain. Combine any juices that have collected with the reserved marinade and pour that over the sliced beef, then serve.