

London Broil Marinade Recipe

- 1/3 cup Dr Pepper
- 1/2 cup olive oil
- 2 Tablespoons steak seasoning
- 2-3 pounds London Broil

Instructions:

1. In a long, shallow container add the Dr Pepper, olive oil, and steak seasoning and whisk together. Add the London Broil and coat it on one side and flip to coat the other side.
2. Put it in the refrigerator for about 3 hours to marinate.
3. Preheat your grill to about 400 degrees. If your London Broil is about 2 inches thick you can cook for 7 minutes on each side for a medium well cooked meat or if you want it a little more on the rare side, cook for about 5 minutes on each side.
4. Let the meat sit or at least 10 minutes before you cut it into slices.

Serve with your favorite sides and cold Dr Pepper! Your guest will want to come back to all of your BBQs!

Tip - You can also use this marinade on Rib Eye and Sirloin Steaks.

