

Dan Ralston's Kitchen

Charbroiled London Broil

Serves 4-6

1 - 2 ½ lb London Broil cut 2 to 2 ½ inch thick

Worcestershire Sauce

Lawry's Seasoned salt

Freshly ground black pepper

Sugar

I prefer to do steaks and burgers on a charcoal fire because I can get it hot enough for a really good sear, then move it to a cooler part of the grill, if I need to.

Coat the steak with Worcestershire Sauce on both sides. Sprinkle with Lawry's Salt, pepper and sugar (the sugar helps with the sear and a nice crust) on both sides.

Grill over the hottest part of the fire until well seared on both sides then move to a cooler area. Grill for 5-6 minutes a side for medium rare. Let rest for 5 minutes then slice on the bias.