

London Broil Marinade

Notes

- 1 Onion
- 4 cloves Garlic
- ½ cup Lemon Juice
- ½ cup Soy Sauce
- ½ cup Worcestershire Sauce
- ¼ cup Coalman's Mustard
- Salt n Pepper (to taste)

1. Cut Onion into small pieces and place into large zip lock bag.
2. Crush Garlic and place into the large zip lock bag.
3. Pour rest ingredients into mixing bowl and whisk together.
4. Place into bag, seal and shake.
5. Place Flank steak into bag, marinate in refrigerator for 12 – 24 hours.
6. Grill, broil or bake 400F for 25 minutes.