

## **London Broil with Garlic-Mustard Crust**

*Slice it at an angle and serve with potatoes, rice or garlic bread.*

Recipe Cookbook: The Working Family's Cookbook

Prep Time: 10 minutes

Cooking Time: 10-12 minutes

### **INGREDIENTS:**

2 TBS Dijon mustard  
2 medium-size cloves garlic, chopped  
2 tsp chopped fresh rosemary  
Pepper, freshly ground  
1 TBS olive oil  
2 lbs London broil, about 1 1/2" thick

### **DIRECTIONS:**

Combine mustard, garlic & rosemary in small bowl. Whisk in the oil & season with pepper.

Heat broiler. Put steak on broiler pan & broil 2 minutes on each side to sear the meat. Spread the meat with half the mustard mixture & broil 3-4 minutes. Turn meat, spread with remaining mustard mixture & broil 3-4 minutes till rare. Let meat rest 10 minutes before cutting into thin slices & serving.

Serves: 4