



Balsamic London Broil

- 2 Lbs. London Broil
- $\frac{1}{4}$ C. packed brown sugar
- 2 T. Balsamic vinegar
- 2 T. freshly ground black pepper
- $\frac{1}{4}$ C. red wine
- 1 T. hot chili sauce (Frank's or Tobasco)

1. Place the meat in a heavy-duty self-sealing plastic bag with the brown sugar, vinegar and pepper. Marinate for at least 3 hours in the refrigerator
2. Preheat the grill to medium-high heat.
3. Remove the meat from the bag, reserving the marinade, place on grill over direct heat, and cook for about 5 minutes per side for medium-rare. Transfer the meat to a cutting board and cover loosely with foil; let stand for 5 minutes.
4. Add the reserved marinade to a small skillet with the wine and chile sauce. Bring to a boil, reduce the heat, and simmer for 5 to 10 minutes, or until the sauce is reduced by half. Thinly slice the meat against the grain and serve with the sauce. Enjoy and savor!