

GINNIJO'S GIN LONDON BROILSTEAK

A wonderful London broil steak on the grill I invented that friends just love! Tenderize steak using a fork. Stab the steak both sides.

1/2 cup teriyaki sauce

1/4 cup gin (liquor)

1 clove garlic, minced

1-1/2 pounds London broil steak

In a medium bowl, combine the teriyaki sauce, gin and garlic. Mix together well. Place meat in a glass dish and pour marinade over meat, turning meat to coat thoroughly. Cover and refrigerate for 4 hours.

Soak mesquite wood smoking chips 30 minutes in water. Preheat an outdoor grill for medium high heat and lightly oil grate. (If using a gas grill place wood chips in a small aluminum pan). Using Charcoal- when charcoal is ready throw wood chips on top. Grill meat over medium high heat for 8 to 10 minutes per side or to desired doneness. Slice against grain very thin.

Leftover steak makes great sandwiches.