

## **Grilled Chipotle London Broil**

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**Servings: 6**

**Preparation Time: 10 minutes**

**Start to Finish Time: 4 hours 30 minutes**

*Alternative preparations.*

*Add chopped cilantro to the butter with the marinade mix.*

*Add one teaspoon of grated lime zest to the butter mixture. Add two tablespoons of lime juice to the marinade.*

**1 packet (1.13 oz) McCormick Grill Mates Chipotle Pepper Marinade**

**1 stick (1/2 cup) butter, softened**

**1/4 cup oil**

**1/4 cup water**

**1 1/2 pounds London broil (1 1/4-inch thick)**

Mix two teaspoons of the marinade mix with the butter in a medium bowl until thoroughly blended. (If desired, spoon the marinade onto a sheet of wax paper or plastic wrap and roll into a log.) Refrigerate.

Combine the remaining marinade mix with the oil and water in a large zip-top bag. Add the London broil, turning to coat. Marinate in the refrigerator at least 4 hours or overnight.

Remove the butter from the refrigerator.

Heat the outdoor grill or stovetop grill pan.

Remove the meat from the marinade. Grill 2 to 3 minutes per side for medium-rare.

Serve with the seasoned butter and with grilled corn and onions, if desired.

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Per Serving (excluding unknown items): 216 Calories; 24g Fat (99.7% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 41mg Cholesterol; 156mg Sodium. Exchanges: 5 Fat.