

## **London Broil**

NIBBLEDISH CONTRIBUTOR

## Ingredients

This steak was a wonderful treat for us. Quite easy and taste like heaven (does heaven have a flavor?).

\* slice of London Broil Steak (not sure what this cut of meat is actually called) \* salt & pepper \* 2 tbsp of butter, olive oil

## Instructions

- 1. salt and pepper both side of the steak about an hour before cooking.
- 2. heat up an iron skillet with butter and olive oil.
- 3. When pan is nice and hot, throw the steak in. Allow each side to cook for about 2 minutes.
- 4. place the entire skillet under a broiler on high for 15 minutes. Flip once halfway through.
- 5. enjoy.