## London Broil

London/Texas broil

- 2 t. unseasoned meat tenderizer
- 1 c. vinegar
- 3 T. lemon juice
- 1 bay leaf crushed
- 2 T. instant minced onion or 1 chopped fresh onion
- 2 t. thyme
- 2 t. marjoram
- 1/4 c. cracked black pepper

Season meat with meat tenderizer – pierce with fork. Make marinade with remaining ingredients except pepper. Place meat in a Tupperware and pour marinade over meat. Marinate 4 - 12 hours. Cover with cracked pepper and barbecue turning every 5 minutes till done.