



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### London Broil

2 to 2 ½ lbs. Flank Steak  
Meat Tenderizer

Pepper  
¼ cup butter or margarine

Yields: 4 to 6 servings

Score Flank Steak on each side at 1 inch intervals. Prepare steak with meat tenderizer as direct on label. Place steak on rack in broiling pan and broil 3 inches from heat for 5 minutes. Brush with butter and season with pepper. Turn and broil 5 minutes longer until medium rare. Brush with remaining butter and season with more pepper. Cut on the diagonal, across grain, and into very thin slices.

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