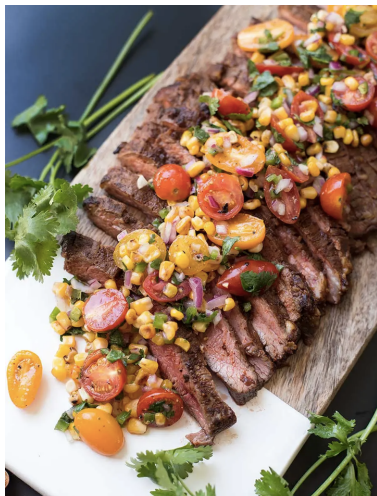


GRILLED LONDON BROIL WITH CORN SALSA

Rusty Hinges Ranch



INGREDIENTS:

- 1 Five Dot Ranch London Broil
- 2 corn ears
- 1/2 pint of cherry tomatoes, halved
- 1/2 bunch cilantro, roughly chopped
- 1/2 red onion, diced
- 1/2 lemon, juiced
- Salt & pepper, to taste
- 1 garlic clove, halved
- 3 Tablespoons butter, room temperature
- 1 teaspoon dried basil, parsley & thyme

INSTRUCTIONS:

1. Rub steak with the cut side of a halved garlic clove and liberally season both sides of your London broil with salt and pepper.
2. **Let it sit at room temperature on a rack set inside a rimmed baking sheet for at least one hour.** The salt will dissolve and will be absorbed and tenderize the meat.
3. Preheat grill or a grill pan to medium-high heat, about 450°.
4. Remove husk from 2 corn ears and grill for about 12 minutes, rotating every couple minutes.
5. Grill the first side for four minutes, then rotate 45° from its original spot on the grill but don't turn it over.
6. Continue to grill for another three to four minutes, then flip and repeat the process, until it's charred and medium-rare (about 10-12 minutes).
7. Mix room temperature butter with dried herbs and add butter to steak. Let it rest about 10 minutes before cutting against the grain.

Corn Salsa:

1. Cut grilled corn off the cob and stir with lemon juice, tomatoes, and cilantro.
2. Season with salt and black pepper and top sliced meat before serving. Enjoy!