

## **Ostrich London Broil**

**MountRoyal.com - 1-800-730-3337**

4 pounds Ostrich Filet or Steak

1 C Olive Oil

1 T Vinegar

1 small Garlic Clove Minced

Salt & Pepper

Score the meat (cut ¼ inch deep slits diagonally about two inches apart). Place filet in shallow pan. Combine olive oil, tablespoon vinegar and garlic. Pour over steak. Place filet on cold rack in broiler pan. Broil 6 inches from the heat for about 10 minutes. Season with salt and pepper. Turn filet, broil an additional 10 minutes. Hint: The length of broiling time depends on the thickness of the meat. Use a meat thermometer to insure meat is cooked to desired doneness. To serve, carve into very thin slices across the grain. This will serve ten adults.