

INGREDIENTS

- 1 London broil (2-3lbs)
- 1 tbsp truffle salt
- 1 cup PBW Merlot
- 2 tbsp liquid aminos
- 1 tbsp Worcestershire
- Asparagus + potatoes to roast as sides

Traeger-Smoked London Broil

A Pepper Bridge Winery Favorite

from Terry, Wine Club Manager, Katie's Dad

PREPARATION

Prepare the Marinade - season the london broil with truffle salt. In a shallow dish or resealable bag, combine the Merlot, liquid aminos and Worcestershire sauce. Add steak and marinate for at least for hours, or overnight for best flavor.

Chef Terry's Note: The Merlot should be the star of the marinade. Be sure to sample the wine while preparing the ingredients.

Smoke the Steak - preheat your Traeger to 165°F, remove the steak from marinade and place directly on smoker grates, smoke for a minimum for 1 hour.

Chef Terry's Note: Continue sampling the Merlot

Finish on High Heat - Remove the steak from the smoker and increase the Traeger to 425°F. Return steak when hot and cook 5 minutes on each side.

Chef Terry's Note: rest 10-15 minuests, serve with grilled asparagus and potatoes, and enjoy a glass of Merlot!

NOTES:

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