

London Broil with Herb Butter

For the steak:

1 Top Round Roast (about 2#) (If larger, adjust following ingredients as necessary)
1 beef bouillon cube
3 Tbs olive oil
1 Tbs soy sauce or soy aminos
1 Tbs Worcestershire sauce
2 Tbs lemon juice
Course Salt & Pepper

For the herb butter:

1 stick unsalted butter, softened
3 Tbs chopped fresh chives
2 Tbs chopped fresh parsley
2 Tbs chopped fresh tarragon
course salt and pepper
2 Tbs lemon juice

Dissolve the bouillon cube in $\frac{3}{4}$ cup hot water, whisk in 2 Tbs olive oil, soy sauce, Worcestershire sauce, lemon juice, 1 tsp salt and $\frac{1}{2}$ tsp pepper. Place roast in large Ziploc bag, pour in the marinade. Refrigerate for 4 hrs – 24 hrs

Prepare butter: mix all ingredients in a bowl and set aside

Remove roast from refrigerator and let rest at least 30 mins. Drain meat and dry. Heat large skillet over high heat. Rub roast with remaining 1Tbs olive oil, sprinkle with salt and pepper. Add meat to skillet and place heavy skillet on top. Sear for 4 $\frac{1}{2}$ mins, flip, replace heavy skillet and sear for another 4 min. Time can fluctuate depending on skillet and desired internal temperature. Remember meat will continue to cook while resting.

Transfer meat to cutting board, coat with herb butter and rest for 5-10 mins. Slice thinly against the grain, once plated top with drippings and additional herb butter.