

London Broil w/Red Wine Vinaigrette Marinade

Marinade time: 6 hours or overnight Total recipe time: 35 to 40 minutes | Yields 4 servings

Recipe and Photo Courtesy of [The Beef Checkoff](#)



Ingredients

- 1 pound top round steak, cut 1 inch thick
- 2 medium red onions, cut into 8 wedges each
- 1 pound asparagus, trimmed
- 3 tablespoons prepared red wine vinaigrette
- Salt and pepper

Marinade

- 1/3 cup prepared red wine vinaigrette
- 1/2 teaspoon dried basil leaves, crushed

Directions

1. Chop 4 of the onion wedges. Combine marinade ingredients and chopped onion in small bowl. Place beef steak and marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.
2. Thread remaining 12 onion wedges onto two 12-inch metal skewers.
3. Remove steak from marinade; discard marinade. Place steak in center of grid over medium, ash-covered coals; arrange onion kabobs and asparagus on grid around steak. Grill steak, covered, 12 to 14 minutes (over medium heat on preheated gas grill, 16 to 19 minutes) for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Grill onion wedges, covered, 15 to 20 minutes, turning occasionally (Gas grilling times remain the same.); grill asparagus, covered, 6 to 10 minutes (8 to 12 minutes on gas grill) or until crisp-tender, turning occasionally.
4. Remove onions from skewers. Toss onions and asparagus with 3 tablespoons vinaigrette. Carve steak crosswise into thin slices. Season with salt and pepper, as desired. Serve with vegetables.

