

# SWEET & SPICY LONDON BROIL



Prep Time

**5 min**

Inactive Prep Time

**20 min**

Cook Time

**12 min**

Level

**Easy**

Servings

**3-4**

## *Ingredients*

1 shoulder london broil  
(about 1 <sup>3</sup>/<sub>4</sub> pound)  
3 tablespoons extra-virgin olive oil  
2 tablespoons light brown sugar  
2 teaspoons chili powder  
2 tablespoons sweet paprika  
1 tablespoon kosher salt  
1 lime, zested

## *Directions*

- 1.** Preheat the broiler to high.
- 2.** Bring the steaks to room temperature about 20 minutes before cooking.
- 3.** Mix the olive oil, paprika, sugar, chili powder, salt, chili powder, and zest in a bowl to make a paste.
- 4.** Rub the spice mixture all over the steak.
- 5.** Broil until charred and crispy on top, about 6 minutes on 1 side.
- 6.** Flip the steak and cook until it begins to char (about 6 minutes). When using a thermometer, remove when it reads 125°F.
- 7.** Place the steak on a cutting board and let rest, tented with foil for about 10 minutes.
- 8.** Slice across the grain and serve.