

London Broil with Herb Butter



Ingredients

For the steak:

- 1 beef bouillon cube
- 3 tablespoons extra-virgin olive oil
- 1 tablespoon soy sauce
- 1 tablespoon Worcestershire sauce
- 2 tablespoons fresh lemon juice
- Kosher salt and freshly ground pepper
- 1 top round London broil steak (about 2 pounds)

For the herb butter:

- 4 tablespoons unsalted butter, softened
- 1 1/2 tablespoons chopped fresh chives
- 1 tablespoon chopped fresh parsley
- 1 tablespoon chopped fresh chervil or tarragon
- Kosher salt and freshly ground pepper
- 1 tablespoon fresh lemon juice

Directions:

Prepare the steak: Dissolve the bouillon cube in 3/4 cup hot water in a bowl; set aside to cool. Whisk in 2 tablespoons olive oil, the soy sauce, Worcestershire sauce, lemon juice, 1 teaspoon salt and 1/2 teaspoon pepper. Place the steak in a large resealable plastic bag, pour in the marinade and seal, squeezing out the air. Refrigerate for at least 4 hours or up to 1 day.

Prepare the herb butter: Mix the butter with the chives, parsley, chervil, a pinch of salt, 1/2 teaspoon pepper and the lemon juice in a bowl.

About 30 minutes before cooking, remove the meat from the bag (discard the marinade), dry it well and bring to room temperature. Heat a large heavy skillet over high heat, about 2 minutes. Rub the steak with the remaining 1 tablespoon olive oil. Sprinkle 1 tablespoon salt over the surface of the pan; add the meat and set a heavy skillet on top to weigh it down. Sear for about 7 minutes; turn the steak, replace the weight and cook until a thermometer inserted into the side reads 110 degrees for medium-rare, about 5 minutes.

Transfer the steak to a cutting board; brush with some of the herb butter, tent with foil and let rest for about 10 minutes. Thinly slice against the grain; top with more herb butter and drizzle with the pan juices.