

# Grilled Roast

Garlic salt, to taste

3 Tbsp corn oil

1/2 cup dry red wine

2 Tbsp lemon juice

1 tsp dried crushed basil

1/2 tsp salt

1/2 tsp dry mustard

3 lb London broil roast

2 Tbsp A-1 Steak Sauce

In a 9" x 13" casserole, combine first 7 ingredients.

Prick roast several times on both sides with cooking fork; place in casserole.

Cover casserole and refrigerate overnight; turn roast over in marinade next morning.

When ready to grill, remove roast from casserole. Pour marinade into glass measuring cup; add 2 Tbsp A-1 Steak Sauce.

Place roast on rack in preheated grill (350 degrees); baste with marinade. Grill roast using indirect heat until desired doneness is reached. Baste with marinade occasionally while grilling.

Let roast rest 10 minutes before carving.

Microwave remaining marinade for 1 minute; serve with roast.