

LONDON BROIL EVELYN'S STYLE

Equipment: Roaster Oven and large casserole dish

Ingredients

- 1 London Broil, 2 - 3 pounds
- 1 can of cream mushroom soup or beefy mushroom soup
- 1 package onion soup mix
- 3 jumbo potatoes or 12 baby red or butter potatoes
- 1 jar of sliced mushrooms, or 8 ounces of fresh sliced mushroom
- 1 cup boiling water

Directions

1. Preheat roaster oven to 400 degrees
2. In large microwaveable mixing bowl add water, mushroom soup, onion soup mix, and jar mushroom. Set aside
3. Slice potatoes lengthwise into 6 to 8 pieces
4. Place London Broil in a large casserole dish lined and crossed with heavy duty foil.
5. Add jumbo potatoes slices or whole baby potatoes. Pour onion soup mixture over meat and potatoes. Seal foil tightly.
6. Make small vent holes in foil for steam to escape.
7. Optional: add 1 inch of water in the bottom of dish; add more as water evaporates. Remember what leaks out can also seep in. So try not to dilute onion soup mixture too thinly.
8. Place casserole dish in roaster oven and bake for 2-3 hours.

[Widescreen Online Review](#)

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