

## **LONDON BROIL EVELYN'S STYLE UPDATE**

**Equipment:** Roaster Oven, 4 qt casserole dish, 1 qt glass measuring cup and heavy-duty aluminum foil

### **Ingredients**

1 London Broil, 2 - 3 pounds, cut into vertical sections  
2 can of cream mushroom soup or beefy mushroom soup for more sauce  
1 package onion soup mix  
Four jumbo potatoes cut up into chunks or 1-bag baby red or golden butter potatoes  
One eight oz can of sliced mushrooms, or 8 ounces of fresh sliced mushrooms  
1 beef bouillon cube  
1-cup boiling water  
Optional: steamed broccoli

### **Directions**

1. Preheat roaster oven to 400 degrees
2. In glass measuring cup add water and bouillon cube, microwave for 3 minutes or until bouillon melts, if water has boiled down below the one cup mark, top off with tap water
3. Mix in mushroom soup and onion soup mix. Set aside
4. Criss-crossed the aluminum foil in the casserole dish.
5. Place London Broil sections into add potatoes and top with the sliced mushrooms.
6. Pour onion soup mixture over meat, mushrooms and potatoes. Seal foil tightly. Using a fork make no than more than nine small vent holes in foil for steam to escape
7. Place sealed casserole dish in roaster oven, cover and bake for 2-3 hours. Begin testing for meat tenderness at the 2 hour cooking time. We like our meat easy to cut with a fork.
8. Stream broccoli for 10 to 15 minutes during last 30 minutes that London broil is cooking
9. Serve meal with the hot mushroom sauce spooned over steamed broccoli on the side of plate

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