

# SPICY MUSTARD WITH BRANDY SAUCE

## Oven Roasted London Broil



**Fully Cooked—Just Heat**  
and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.

This unique, double sealed, package has a refrigerated shelf life of 150 days.



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## Oven Roasted London Broil

1 8 ounce package of Fortun's Finishing Touch  
Spicy Mustard with Brandy Sauce

1½ pound Beef London Broil, about 1-inch thick

1 Tablespoon extra virgin olive oil

1 Tablespoon kosher salt

1½ teaspoons freshly ground black pepper

### Method

Let the Beef London Broil sit at room temperature for 15 minutes before cooking.

Pre-heat oven to 425°F

Place a large sauté pan over high heat. Season both sides of the Beef London Broil with salt and black pepper. Once pan is hot, add olive oil, carefully place Beef London Broil in pan and cook for about 6-7 minutes. Turn over, and move the sauté pan to the pre-heated 425°F oven. Allow another 6-7 minutes of cooking time or until the Beef London Broil has an internal temperature of 130°-135°F for medium-rare. Pull sauté pan from the oven, remove Beef London Broil from pan and let the meat rest for 3 to 5 minutes before serving to preserve natural juices in meat. Reserve sauté pan to heat Spicy Mustard with Brandy Sauce.

Place the Spicy Mustard with Brandy Sauce in sauté pan and place over medium-high heat. Heat for about 1 to 2 minutes to simmer **but do not allow the sauce to boil.**

**Microwave Oven:** Place the Spicy Mustard with Brandy Sauce in microwavable dish. Heat on the high setting for 30-45 seconds, stir and then heat an additional 30-45 seconds or until hot.

**Boil in Bag:** Place 8 ounce bag in boiling water for 1-2 minutes.

**To Serve:** Slice the Beef London Broil across the grain into ¼-½ inch thick slices, divide evenly on serving plates and spoon the sauce over each serving. Serve immediately.

### Chef suggested pairings:

**Wine:** Syrah, Cabernet Sauvignon or Zinfandel

**Sides:** Wedge of Iceberg with bacon lardons and Blue cheese dressing,  
Twice baked potatoes.

Serves 4