



## Uncle Buck's BBQ London Broil

**Prep Time - 5 minutes ~ Cook Time - 18 minutes**  
**Total Time - 4 hours 23 minutes**

### What you'll need for the Marinade:

- ¾ cup soy sauce
- 2 tbsp. balsamic vinegar
- 2 tbsp. Worcestershire sauce
- 2 tbsp. olive oil
- 1 tbsp. fresh lemon juice
- 2 tsp. minced garlic
- 1 tsp. minced fresh ginger
- 2 tsp. brown sugar
- 1 2-2 ½ lb. London Broil (or some call it flank steak)

### To Create:

- ➔ In a large bowl, whisk together all of the marinade ingredients until completely combined. Pour marinade into a large zip-top plastic bag. Add London Broil to the bag, squeeze out all of the air, and seal the bag. Toss gently to coat the London Broil with the marinade.
- ➔ Place in refrigerator to marinate for about 4 hours (or up to 2 days), tossing occasionally to redistribute marinade.
- ➔ Remove meat from the marinade, discard the marinade, and pat the meat dry.

### To Grill:

Allow the meat to sit on the counter for about 15-20 minutes, to come to room temperature. Grill the meat for about 10 minutes per side, or until the internal temperature registers 125 to 130 degrees for medium-rare. Transfer meat to a cutting board and let stand 10 minutes. Cut meat diagonally across the grain into thin slices.

## Oh, Canada Day Nanaimo Bar Cheesecake

**Cook time – 40 minutes total time - 4 hours 10 minutes**

### What you'll need...

- 2 1/2 cups crushed chocolate cream-filled sandwich cookies (such as OREO® Cookies)
- 1/2 cup butter, melted
- 1/4 cup chopped pecans
- 1/2 cup flaked coconut
- 4 (8 ounce) packages cream cheese, softened
- 1 cup white sugar
- 1/4 cup custard powder (such as Bird's® Custard Powder)
- 4 eggs
- 6 (1 ounce) squares semisweet chocolate
- 1/2 cup heavy cream

### To Create....

- ➔ Preheat oven to 350 degrees F (175 degrees C).
- ➔ Stir together the cookie crumbs, melted butter, pecans, and coconut in a bowl until the mixture is well combined. Press into the bottom of a 9x13 inch baking dish and refrigerate while making filling.
- ➔ Beat cream cheese, sugar, and custard powder in a large bowl with an electric mixer until light and fluffy, beat in eggs 1 at a time, beating each until fully blended before adding the next. Layer the filling over the crust.
- ➔ Bake in the preheated oven until the center is almost set, about 40 minutes. Refrigerate the cheesecake until fully cooled, at least 3 hours.
- ➔ Melt the semisweet chocolate in a saucepan over very low heat with the cream, stirring constantly, until the mixture is smooth and well blended. Pour the chocolate mixture over the cheesecake, spread with a spatula to cover the middle layer, and refrigerate until the topping is firm, about 15 to 20 minutes. Serve cold. Store leftovers in refrigerator.