Treat Yourself to the Best.
Lea & Perrins Steak Sauce for those who appreciate the very best in taste.

**Marinated London Broil**

1 1/2 pound flank, round or shoulder steak
1/2 cup Lea & Perrins Steak Sauce
4 teaspoons lemon juice
2 teaspoons Lea & Perrins Worcestershire Sauce
1/4 teaspoon salt

Place steak in a shallow glass pan. Prick with fork tines on both sides. To prepare marinade, combine Lea & Perrins Steak Sauce, lemon juice, Lea & Perrins Worcestershire Sauce and salt. Pour over steak coating both sides. Marinate for 1 hour. To cook over charcoal, place steak on a rack over hot coals until done as desired (10 to 15 minutes for medium), turning and brushing often with marinade. To broil, place on a rack in a broiler pan under a preheated hot broiler until done as desired (10 to 15 minutes for medium), turning and brushing occasionally with marinade.

YIELD: 4 to 6 portions

**Juicy Burgers**

1 pound ground beef
2 tablespoons chopped onion
1/4 cup Lea & Perrins Steak Sauce, divided

In a medium bowl combine beef, onion and 2 tablespoons of the Lea & Perrins Steak Sauce. Shape into four 3 1/2-inch patties. Cook on a grill over hot coals or a rack in a broiler pan until desired doneness, about 7 minutes for medium, turning once. Just before serving, brush with remaining 2 tablespoons Lea & Perrins Steak Sauce.

YIELD: 4 burgers

**Orange Barbecued Chicken**

1/2 cup Lea & Perrins Steak Sauce
1/4 cup orange juice
3/4 teaspoon grated orange peel (optional)
1/4 teaspoon ground ginger
3 pounds chicken parts

To prepare marinade, combine Lea & Perrins Steak Sauce, orange juice, orange peel and ginger; set aside. Place chicken in a baking pan. Pierce all sides with fork tines. Coat completely with marinade, let stand for 15 minutes. To grill over charcoal, place chicken on a rack over slow burning coals. Cook until juices run clear when pierced with a knife, about 45 minutes, turning often and brushing occasionally with marinade. To bake, place chicken in a single layer, skin side up in a shallow baking pan. Bake in a preheated 350°F oven until juices run clear when pierced with a knife, about 1 hour, turning and brushing occasionally with marinade.

YIELD: 4 portions

**Round-Up Barbecue Sauce**

1 can (8 oz.) tomato sauce
1/2 cup Lea & Perrins Steak Sauce
1/2 teaspoon onion powder
1/8 teaspoon garlic powder

Combine all ingredients. Use on beef, poultry, lamb or pork. Refrigerate unused portion in a covered container.

YIELD: 1 1/2 cups