




Filet Mignon

 Feb 8, 2023

Ingredients:

8oz Filet steaks (4ea)

1 bottle of LaBelle Winery Malbec Wine or a dry red wine

1/2 cup chopped shallot

1/4 cup chopped garlic

2 sprigs rosemary

2 sprigs thyme

2 ea bay leaves

1 Tbsp butter

Pinch of sea salt

Pinch of black pepper

Instructions:

Combine all ingredients and pour over steaks. Allow to marinate for 1-2 hours.

Remove the steaks from the marinade and pat dry.

Season with sea salt and black pepper.

Sear in hot pan or on grill for 3-4 minutes per side. On the second side sear, add butter to the top of the steak to melt as it sears. Steaks are cooked once the internal temperature reaches 125 degrees Fahrenheit.

Remove from heat and allow to rest for 2-3 minutes before serving.



