

# Filet Mignon with Peppercorn Sauce

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## INGREDIENTS:

2- 6 OZ FILETS

1 TBSP VEGETABLE OIL

1 SHALLOT, MINCED

1 LARGE GARLIC  
CLOVE, MINCED

1/4 CUP BRANDY

1 CUP BEEF STOCK

1 1/2 TBSP BLACK

PEPPERCORNS

CRUSHED

1/3 CUP HEAVY CREAM

1TSP CORNSTARCH

2 TSP DIJON MUSTARD

## INSTRUCTIONS: PEPPERCORN SAUCE

1- PLACE OIL, SHALLOT, AND  
GARLIC IN MEDIUM SIZED  
SKILLET AND HEAT ON MEDIUM  
LOW FOR 2 MINUTES TO  
SOFTEN.

2- CAREFULLY ADD THE  
BRANDY SO IT  
DOESN'T FLAME AND SIMMER  
FOR 1 MINUTE. THEN ADD THE  
BEEF STOCK AND  
PEPPERCORNS AND BRING TO A  
LOW BOIL FOR 4 MINUTES TO  
SLIGHTLY REDUCE LIQUID.

3- WHISK THE CORNSTARCH  
INTO THE CREAM THEN POUR IT  
INTO THE SKILLET WHILE  
WHISKING. THE SAUCE WILL  
SLIGHTLY THICKEN IN 20 TO 30  
SECONDS. ADD THE DIJON AND  
WHISK TO COMBINE.

4- TAKE THE SKILLET OFF THE  
HEAT AND TASTE. ADD A  
SMALL AMOUNT OF SALT IF  
NECESSARY. SERVE HOT OVER  
STEAK.

## Filet Mignon

Salt and pepper filets and sprinkle with

Larry's seasoning. Pan fry the steaks in a small amount of oil in a cast iron pan on high heat. The first side was seared on high for three minutes then

turn the filets and lower the heat. Check internal temperature, when 125 degrees is reached. Remove the steaks from pan and cover with foil on a plate for 4 to 5 min before eating

