

Sautéed Filet Mignon with Caramel Brandy Mushroom Sauce



Recipe from Executive Chef Terry Dox

4 filet mignon steaks (5-6 ounces each)
2 teaspoons salt
2 teaspoons coarse ground pepper
5 tablespoons unsalted butter, divided
6 cups sliced mushrooms

1 tablespoon crushed garlic
5 tablespoons brandy
6 tablespoons brown sugar
 $\frac{3}{4}$ cup heavy cream
2 tablespoons chopped chives

Preheat oven to 400°. Season steaks with salt and pepper, pressing lightly to coat. Heat 1 tablespoon butter in sauté pan over medium heat. Add the steaks and sear on both sides until well browned, about 2 – 3 minutes on each side. Place in oven-safe baking dish and put in oven. Bake 8 – 10 minutes for medium rare. While steaks are cooking, add 2 tablespoons butter to pan used to sear steaks. Add mushrooms and cook until brown. Remove mushrooms and set aside. Add garlic and brandy to hot pan and stir to loosen any browned particles from pan. Cook until reduced by half. Add 2 tablespoons remaining butter and brown sugar, stirring to combine. When the sugar has dissolved and mixture is bubbly, add cream and cook 2 – 4 minutes until slightly thickened. Add mushroom and salt and pepper to taste. Ladle sauce over hot steaks and top with chives. Serve immediately. Serves 4.

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