

Bacon Wrapped Filet Mignon with Garlic Herbed Butter

Prep Time: 15 minutes
Total Time: 30 minutes
Servings: 2



Ingredients

2 petite beef filets – about 6 oz. each
2 slices of Sugardale Raw Bacon
Toothpicks
Salt & pepper, or your favorite steak seasoning
1 stick of butter, slightly softened
1 Tbsp. fresh chopped basil
1 Tbsp. fresh chopped rosemary
1 1/2 Tbsp. crushed/minced garlic.
1 Tbsp. lemon juice

Instructions

1. Preheat oven to 400°
2. In a food processor or in a bowl using a mixing spoon, combine the softened butter, basil, rosemary, lemon juice and garlic and blend until well mixed and incorporated.
3. Scoop butter onto a sheet of plastic wrap or waxed paper. Roll to form a 1" log and place into refrigerator for an hour or until firm.
4. Season your filets with salt and pepper or your preferred steak seasoning.
5. Wrap a piece of Sugardale raw bacon around each filet until just snug and secure with a toothpick.
6. In a large fry pan, heat 2-3 Tbsp. of butter over medium to medium-high heat until foaming.
7. Place each filet into the fry pan and sear on each side until brown, just a few minutes on each side.
8. Place the filets into an oven-safe pan or baking dish and place into a preheated 400° oven until cooked to at least 120° internally or until your desired level of doneness.
9. Just before serving, slice the herbed butter and place a slice on top of each filet.

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