

Filet Mignon with Mushrooms

Ingredients

- 4 6-8 ounce beef tenderloin steaks cut 1 ½ inch thick
- 1 bunch of rosemary cut in 1 inch segments
- 5-6 large garlic cloves (about half of a garlic head or knob)
- 4 tablespoons butter
- 2 tablespoons kosher salt
- 6 tablespoons coarse ground black pepper or even better cracked black pepper
- 2 cups mixed mushrooms (white, portabella, enoki, cremini or any mix you can find cut in half)
- ¼ cup minced shallots
- 1 cup beef broth
- 1 tablespoon corn starch
- 1 tablespoon water

Preparation

- **Step 1:** Heat a large nonstick skillet, or cast iron grill over medium heat until very hot. While the skillet is heating up rub the steak with the salt and pepper. ****Pro tip**** let the steaks get to room temperature before you cook them.
- **Step 2:** Place steaks in the skillet with rosemary section underneath cook for about 5 minutes on one side then flip them but put the rosemary section underneath again and cook for another 5 minutes for medium rare. Remove the steaks and let them rest..
- **Step 3:** In the same skillet after the steaks are removed place the butter and mushrooms and cook until mushrooms are tender then add beef broth stirring with wooden spoon until all the browned bits attached to the pan are dissolved. Mix cornstarch and very cold water in a bowl and whisk until smooth then add to the pan and reduce heat stirring frequently. Mix cold water and cornstarch together until well blended then mix into the mushroom mixture cook another 2 minutes until smooth then pour on top of the steaks
- **Step 4:** Serve with some mashed potatoes or ...anything really and garnish with one of the sprigs of rosemary.