

Filet Diablo

Ingredients

- 4-6 10 ounce Filet Tenderloin Steaks at least 1.5 inch thick.
- 1 large red bell pepper
- 2 jalapeno peppers
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 1 tablespoon smoked paprika
- 1 tablespoons kosher salt
- 1 tablespoon garlic salt
- 1 tablespoons coarse ground black pepper or even better cracked black pepper
- 2 1/2 tablespoons olive oil (this is an irrelevant measurement but it looks better doesn't it)
- 1 tablespoon black pepper
- 1 tablespoons chili powder
- 1 bunch of green onions
- 1 tablespoons sriracha
- 1 tablespoons steak sauce (something like A1)
- 1/2 stick butter
- 2 tablespoons flour
- 1/2 cup milk

Preparation

- **Step 1:** Slice the green onions in little pieces saving some of the green ends for garnish. Then slice all of your peppers long ways in bite size bits. If you want it a little more mild cut the white rib out of the jalapenos.
- **Step2:** The Diablo Sauce!!!... make a white rye. If you don't know what that is, that's what recipes are for we got you fam. So you take the half stick of butter in a sauce pan and melt it at medium heat. When it's melted add in the flour and whisk it together until it's a paste then slowly add in the milk and keep whisking. Then add the sriracha, steak sauce, garlic salt, chili powder, black pepper, and paprika
- **Step 3:** Get a griddle pan extremely hot, or use a grill if you have one but a griddle pan is relatively cheap and is good in all weather.
- **Step 4:** In a separate pan add some olive oil and saute all of the veggies until they are fork tender but do not overcook.
- **Step 5:** Remove the veggies from heat and set aside, then cook the steak ([click here](#)) for our basic steak recipe.
- **Step 6:Let the Steak rest...** Let the steak rest for about 10 minutes
- **Step 7:** While the steaks are resting is a perfect time to whip up a side dish. We suggest asparagus. You can find the recipe for perfect asparagus [here](#).



- **Step 8:** Once the steak has rested top with the pepper mix and drizzle the diablo sauce all over it.