



CHEF'S EXCLUSIVE® GRILLED FILET WITH MUSHROOMS AND ROSEMARY

Total Recipe Time: 25 to 40 minutes **Makes 4 servings**

INGREDIENTS:

- 4 each 8- to 10-ounce Chef's Exclusive® Filet Portions
- kosher salt, fresh black pepper
- 1 pound white mushrooms, sliced
- 2 sprigs fresh rosemary
- 8 ounces veal demi-glace or beef gravy
- 1/4 cup olive oil
- 1 tablespoon butter

(Instructions on reverse side)



DIRECTIONS:

1. Remove steaks from refrigerator one hour before cooking to come up to room temperature.
2. Preheat a large cast iron pan or heavy casserole over medium heat.
3. In another large casserole, sauté the mushrooms with half the olive oil for a few minutes over medium-high heat. Season with salt and pepper, and add to a medium casserole along with the beef gravy. Bring to a simmer.
4. Add a teaspoon of chopped rosemary and the tablespoon of butter. Reserve warm.
5. Season the steaks generously with salt and pepper and put in the cast-iron pan with the remaining olive oil.
6. Sear on both sides for a minute, and then cook for an additional 3-4 minutes per side turning over occasionally. Steaks are done when a thermometer test reads 115-120°F for rare, 120-125°F for medium-rare, 125-130°F for medium.
7. Serve steaks with the mushroom-rosemary gravy.

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