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Dawley Farm Village
at the Roundabout
cooksbakery.com

Filet Mignon with a Simple Chasseur Sauce

Serves 2

Looking for a special holiday dinner entrée? Indulge in our Filet Mignon with a Simple Chasseur Sauce. The tender beef is seared and cooked to perfection, then served with a rich, savory sauce that includes mushrooms, wine, and herbs. An elegant and flavorful dinner awaits!

Ingredients for the Filet Mignon:

2 filet mignon steaks
(6–8 oz each, about 1.5 inches thick)
Kosher salt and freshly ground black pepper,
sprinkled on all sides of the steak
1 tablespoon high-heat oil
(like avocado oil)
2 tablespoons butter
2 garlic cloves, smashed
2 sprigs fresh thyme
2 sprigs rosemary

Ingredients for the Simple Chasseur Sauce:

2 tablespoons butter
1 medium shallot, finely diced
8 ounces mushrooms, sliced
1/2 cup dry red wine
1 tablespoon brandy
1/2 cup beef stock
2 tablespoons tomato paste
2 sprigs thyme
Kosher salt and black pepper, to taste

Directions:

1. Remove the steaks from the fridge 30 minutes before cooking to bring them to room temperature. Pat them dry with a paper towel. Generously season all sides with Kosher salt and black pepper.
2. Preheat the oven to 400°F.
3. Sear the steaks. Heat a cast iron pan over high heat until very hot. Add the oil and swirl to coat the pan. Place the steaks in the pan and sear for 2–3 minutes without moving, until a golden-brown crust forms. Flip and sear for another 2 minutes on the other side. Roll the steaks on their side to sear the sides, as well.
TIP: Searing and then finishing the steaks in the oven ensures a beautifully seared crust and a tender, juicy center.
4. Reduce heat to medium-low and add 2 tablespoons of butter, the smashed garlic, and the sprigs of fresh thyme and rosemary. Tilt the pan slightly and use a spoon to baste the steaks with the herbed, melted butter for about 30 seconds.
5. Finish the steaks in the oven. Roast in the oven for 4–6 minutes for medium-rare, or longer for desired doneness.
TIP: Use a meat thermometer for accuracy: Rare: 120–125°F, Medium-Rare: 130–135°F, Medium: 140–145°F.
6. Meanwhile prepare the sauce. In a large skillet over medium heat, melt the butter. Add the shallots and sauté until softened, about 2 minutes. Stir in the mushrooms and cook until they are golden brown and all the moisture has evaporated, about 5 minutes.
7. Pour the red wine and brandy over the mushrooms scraping up any browned bits from the pan. Let it simmer and deglaze until reduced by half.
8. Stir in the beef stock and tomato paste mixing well. Add the thyme and let the sauce simmer for about 5 more minutes, or until slightly thickened. Season with salt and black pepper, to taste.
9. Remove the steaks from the oven and let them rest for 5–10 minutes on a cutting board.
10. Serve the steaks over a bed of sauce. Garnish with fresh parsley before serving.