

Pan Roasted Filet Mignon, Port Sautéed Shallots and Wild Mushrooms, Creamy Mashed Potatoes, Roasted Chili-Flecked Broccoli

Serves 4:

Ingredients

4 Idaho potatoes
kosher salt
1/3 cup heavy cream
1/2 cup of milk
1 teaspoon unsalted butter
kosher salt and freshly ground black pepper

1 large head of broccoli
1 to 2 tablespoons olive oil
2 garlic cloves, slivered
1 red chili pepper, diced
kosher salt and freshly ground pepper

2 large shallots, thinly sliced
1 tablespoon olive oil
2 teaspoons unsalted butter
1 pound mixed wild mushrooms, sliced
pinch of kosher salt
1/4 cup Port, Marsala or dry Sherry
2 tablespoons heavy cream
1 tablespoon chopped chives

4 filet mignon steaks, about 6 ounces each, secured with twine
sea salt (preferably Maldon) and freshly cracked black pepper
1 tablespoons olive oil
1 tablespoon unsalted butter

Preparation

Start by peeling, dicing and boiling Idaho potatoes in plenty of salted water.

Cook for about 10-15 minutes; potatoes are done when they easily slide off the blade of a knife.

Preheat oven to 400 degrees.

Chop a head of broccoli down to florets (same size for even cooking).

Toss with olive oil, slivered garlic cloves, diced chili pepper, kosher salt and freshly ground black pepper.

Place on a baking sheet and roast in oven for 30 minutes.

Sauté thinly sliced shallots in a hot pan with olive oil and butter until slightly caramelized.

Add mushrooms and kosher salt and let cook, undisturbed, over medium-high heat for a few minutes.

Flip mushrooms over and brown on the other side.

Add Port, Marsala or dry Sherry to deglaze the pan.

Finish with a little bit of the cream; taste and adjust seasoning, if needed.

Add a sprinkling of freshly chopped chives, for bite.

Liberal season filet mignons with sea salt and freshly cracked black pepper.

Heat a heavy skillet, preferably cast iron over medium high heat.

Add olive oil and butter and cook beef until nicely browned on one side.

Flip over, then put in the 400 degree oven for 5-10 minutes, depending on your desired doneness.

Finish the cooked potatoes by mashing with a hand masher or ricer.

Combine with heavy cream, milk, butter, kosher salt and freshly ground black pepper.

Taste for seasoning; keep warm on stove.

When filets are finished cooking, allow to rest for 2-3 minutes.

For each serving, plate a mound of mashed potatoes and place a filet on top.

Serve the mushrooms and roasted broccoli alongside.

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