

Bacon Wrapped Filet Mignon

| Bacon Wrapped Filet Mignon | | | | |
|----------------------------|--------------------------|--------------------------|-----------------------------|---------------------------|
| Yields: 4 servings | Prep Time: 10 minutes | Cook Time: 10 minutes | Resting Time: 10 minutes | Total Time: 30 minutes |

Ingredients:

- 32 oz filet mignon (4 8oz filets)
- 8 slices of bacon (thin sliced)
- 2 tsp salt (to taste)
- 2 tsp pepper (to taste)
- 2 tbsp butter
- 2 tbsp olive oil (extra virgin)



Instructions:

1. Preheat the oven to 450F. Use a sharp knife to cut any white membrane and excess fat from the filet mignon steaks.
2. Use 1-2 slices of bacon per steak (or more if desired) and wrap it around the sides, stretching as you go. Secure the bacon with butcher's twine or toothpicks.
3. Generously season each side of your steak using salt and pepper, or more to taste.
4. Heat a cast iron skillet, or any oven safe skillet, over medium-high heat. Add butter and olive oil. Once hot and starting to smoke slightly, add the steaks. Sear for 2 minutes on each side.
5. Place your skillet with the steaks into the oven and roast at 450F for 6-7 minutes depending on your desired level of doneness. Use a meat thermometer to check the internal temperature.
6. Transfer the steaks to a plate or cutting board and loosely tent foil over the top. Rest for at least 10 minutes before slicing and serving.