

## FILET MIGNON WITH EMMENTALER



INGREDIENTS: Yields: 4 servings

4-6 oz. filet mignons  
1 tsp. salt  
1 1/2 tsp. green pepper corns, crushed  
2 Tbsp. olive oil  
1/4 cup port wine  
1/4 cup prepared beef gravy  
1 Tbsp. shallot, minced  
4 oz. Emmentaler cheese, thinly sliced

### 1. STEP

Preheat oven to 350 degrees.

### 2. STEP

Mix together the salt and pepper.

### 3. STEP

Slice filet mignons in half horizontally then season with the salt and pepper mixture.

### 4. STEP

In a large nonstick frying pan, heat olive oil over medium high heat. Sear the meat on both sides. Transfer to a roasting pan.

### 5. STEP

BAKE FOR 5 MINUTES. MEANWHILE, DRAIN OIL FROM FRYING PAN AND RETURN TO STOVE AND TURN HEAT TO MEDIUM.

### 6. STEP

To the pan add the port wine, gravy, and shallots, whisk together and simmer for 3 minutes. Remove from heat.

### 7. STEP

Take meat out of oven, carefully pour juices from meat into sauce, stir and set aside. Turn broiler on high.

### 8. STEP

Top each filet with equal amounts of cheese slices. Place pan under broiler until cheese is melted.

### 9. STEP

Transfer filets to a serving platter. Serve with sauce.