

Valentine's Day Steak Dinner for 2

Pepper-Crusted Filet Mignon

Recipe Adapted from: MarthaStewart.com

Celebrate Valentine's Day with the sizzle of a sexy steak dinner. Luxurious and hearty, this filet mignon menu actually requires very little effort in the kitchen. Crushed peppercorns bring piquant flair to the buttery, tender flavor of our natural beef. Balance this rich dinner with your favorite red wine. Seasoned simply with salt and coarsely ground pepper, this steak is pan-seared to perfection.



Ingredients:

2 filet mignons (about 1 1/2 inches thick)
Coarse salt and very coarsely ground pepper
2 teaspoon(s) olive oil

Red Wine Sauce (optional):

1 cup(s) red wine
2 tablespoon(s) cold butter, cut up

Directions:

1. Season filets very generously on both sides with salt and pepper (especially pepper), patting in firmly. Heat oil in a small skillet over medium-high. Cook filets until desired doneness, 3 to 5 minutes per side (depending on thickness) for medium-rare
2. Serve with Red Wine Sauce, if desired.

To make Red Wine Sauce:

Place wine in a small saucepan; boil until reduced to 1/4 cup, 8 to 10 minutes. Remove from heat; add cut-up butter, and swirl pan until butter is melted and sauce is thickened, about 1 minute. Season with coarse salt.

Chef's Note: Filet mignons are often sold with a string tied around them to help keep their shape while cooking. Otherwise, tie them loosely with cotton kitchen twine yourself. (Be sure to remove strings before serving.)

