

Filet Mignon with Gorgonzola Cream Sauce

Looking for a simple, but elegant way to impress your guests? Try this recipe for Filet Mignon with Gorgonzola Cream Sauce.

Ingredients:

For the filets:

2 tbsp unsalted butter
2 1- inch to 1 1/2-inch thick filets
kosher salt to coat
ground black pepper to coat

For the Gorgonzola Sauce:

2 tbsp unsalted butter
1 shallot minced
1 clove garlic minced
2 heaping tbsp. crumbled gorgonzola cheese
2-3 tbsp heavy cream
kosher salt to taste
ground black pepper to taste

Directions:

Heat a heavy-bottomed pan over medium-high to high heat. Add the butter and allow to melt. Generously coat each side with kosher salt and pepper. Add filets to the hot pan. Cook 3-4 minutes, allowing for the cooking side to create a nice browned crust, and then flip. Cook for an additional 3-4 minutes on this side. Set aside on a clean plate and cover with aluminum foil while you cook your sauce.

Heat a clean sauce pan over medium heat. Add the butter and allow to melt. Add shallot and cook for 2 minutes, stirring occasionally. Add garlic and cook for one minute. Add gorgonzola and stir to help melt. Once cheese is melted, add heavy cream, 2 tbsp. at first, and stir to incorporate. If you'd like a thinner sauce, add the additional tbsp. of cream. Season with kosher salt and ground black pepper to taste. Drizzle over filet mignon and serve.

