



THE MEAT HOUSE: 15 Minute Recipe

Your Neighborhood Butcher

PEPPERCORN CHAR-GRILLED FILET MIGNON

Yield: 4 Servings

- 4 tenderloin steaks (2 inches thick)
- 4 slices of bacon
- ½ cup of steak sauce (ask one of our expert butchers for their favorite)
- ¼ cup cabernet wine
- 1 tablespoon fresh cracked black pepper

Instructions

Combine steaks, wine, steak sauce and fresh black peppercorns in a mixing bowl. Marinate in refrigerator for 3 - 4 hrs. Preheat grill on high heat for 15 minutes. Remove steak from refrigerator and wrap with bacon. Secure bacon with a toothpick. Grill on medium heat for 8 - 10 minutes per side, or until desired doneness. Serve with grilled zucchini and summer squash.



For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com