

MARSALA & MUSHROOM SAUCE

Grilled Filet Mignon



This unique, double sealed, package has a refrigerated shelf life of 150 days.

Fully Cooked—Just Heat and add for that “Finishing Touch”. This great sauce makes 2–4 servings and is cholesterol free, gluten free, has no MSG, no trans fat, low in fat and low in calories.



MARSALA & MUSHROOM

Grilled Filet Mignon

- 1 8 ounce package Fortun's Finishing Touch Marsala & Mushroom Sauce
- 4 8-ounce Filet Mignon, about 1-inch thick
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper

Method

Let the steaks sit at room temperature for 15 minutes before cooking.

Heat grill to 400° to 450° F. Season each side of the steaks with salt and black pepper. Place the steaks on the hot grill, and cook each side for about 2½ to 3 minutes or until the steak is charred both sides and has an internal temperature of 130° to 135° F for medium-rare. Remove from the grill and let the meat rest for 3 to 5 minutes before serving to preserve the natural juices in meat.

Place the Marsala & Mushroom Sauce in medium saucepan and place over medium-high heat.

Heat for about 1 to 2 minutes to a simmer **but do not allow the sauce to boil.**

Microwave Oven: Place the Marsala & Mushroom Sauce in microwavable dish. Heat on the High setting for 30-45 seconds, stir and then heat an additional 30-45 seconds.

Boil in Bag: Place 8 ounce bag in boiling water for 1-2 minutes.

To Serve: Place the Filet Mignon on serving plates and spoon the sauce equally over each steak. Serve immediately.

Chef suggested pairings:

Wine: Cabernet Sauvignon, Zinfandel or Pinot Noir

Sides: Roasted Brussels sprouts and grilled or roasted herb potatoes

Serves 4