
Marinated Filet Mignon

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 4

4 nine-ounce filet mignons

8 to 12 sliced mushrooms

2 slices bacon, quartered

salt

pepper

MARINADE

1 teaspoon crushed black peppercorns

3 bay leaves, broken in half

1/2 teaspoon allspice

3 to 6 cloves

1 1/2 cups brandy

1 1/2 cups burgundy

1 cup peanut oil

SAUCE

1/2 cup butter

3 to 4 tablespoons flour

2 cups beef stock

1 cup marinade

16 whole mushrooms

Make the marinade: In a 9x9x3-inch pan or dish, place the peppercorns, bay leaves, allspice, cloves, brandy, burgundy and peanut oil. Mix well.

Make two slits in each filet about three inches long and not quite to the underside. Stuff the slits with slices of mushrooms, bacon pieces, salt and pepper. Place the prepared filets in the pan with the marinade.

Refrigerate for twenty-four hours or more.

Make the sauce: Melt the butter in a saucepan. Stir in the flour and brown. Blend in the beef stock and one cup of the marinade until smooth. Stir in the mushrooms and heat through.

When ready to cook, remove and drain the filets. Reserve the marinade.

Grill the filets according to taste. Pour the sauce with the filets. Serve the sauce on the side.

Beef

Per Serving (excluding unknown items): 1371 Calories; 81g Fat (65.1% calories from fat); 15g Protein; 83g Carbohydrate; 6g Dietary Fiber; 65mg Cholesterol; 1371mg Sodium. Exchanges: 5 Grain(Starch); 0 Lean Meat; 1 1/2 Vegetable; 16 Fat.