

# Filet Mignon



- 8oz Filet Mignon Steaks (one per person)
- Borsari Seasoning (we suggest Original or Savory)
- Olive oil
- Butter



Bring filets to room temperature. Rub filets with Olive oil & Borsari seasoning. Using a cast iron skillet, sear steaks on high heat for 3-4 minutes per side. Transfer them in skillet to the oven and finish cooking at 325° F for 10-15 minutes or until internal temperature of filets reaches **120-125°F for medium rare, 130-135°F for closer to medium**. 1 minute before removing from the oven, add a teaspoon of butter to the top of each filet. Once out of the oven, let meat rest for 5 minutes before serving, this will raise temperature another 5 degrees and redistribute the juices for maximum flavor.

\*Remember that all ovens are different. Please use a meat thermometer for best results.

