

STUFFED FILET OF BEEF *with* LOBSTER BISQUE SPREADABLES *and* MUSHROOM SAUCE

Chef Rex Hale, St. Louis Steakhouse, St. Louis

Yield: 4 servings

method

Filets

- Preheat oven to 450° F.
- Prepare Mushroom Sauce (recipe below).
- Cut a pocket in the side of each filet and stuff with 1 tablespoon **Lobster Bisque Spreadables**. Season the filets with salt and pepper to taste.
- Preheat a large ovenproof skillet (cast iron or stainless) over high heat. Place olive oil in skillet and add filets. Sear for approximately 3 minutes per side.
- Place skillet in oven and bake until desired temperature is reached (approx. 5 minutes for medium rare).

Mushroom Sauce

- Heat cream and mushrooms in a saucepan over medium heat. Bring to a boil, then reduce to simmer. Cook at least 10 minutes, or until mushrooms are tender.
- Add **Lobster Bisque Spreadables** and stir to incorporate. Season with basil, salt, and pepper. Keep warm until service.
- For service, place Mushroom Sauce in center of plate; place filets on top of sauce. Serve with steamed potatoes or buttered noodles sprinkled with parsley.

ingredients

Filets

4 six-ounce beef filets
(or tenderloin)

4 tablespoons **Lobster
Bisque Spreadables**

Kosher salt and freshly
ground black pepper
to taste

2 tablespoons olive oil

Mushroom Sauce

½ cup heavy cream

8 large mushrooms,
thinly sliced

1 cup **Lobster Bisque
Spreadables**

2 tablespoons fresh basil,
chopped

Kosher salt and freshly
ground pepper to taste