

## *Pan Seared Filet Mignon paired with Ameritage Reserve 2013*

### Ingredients

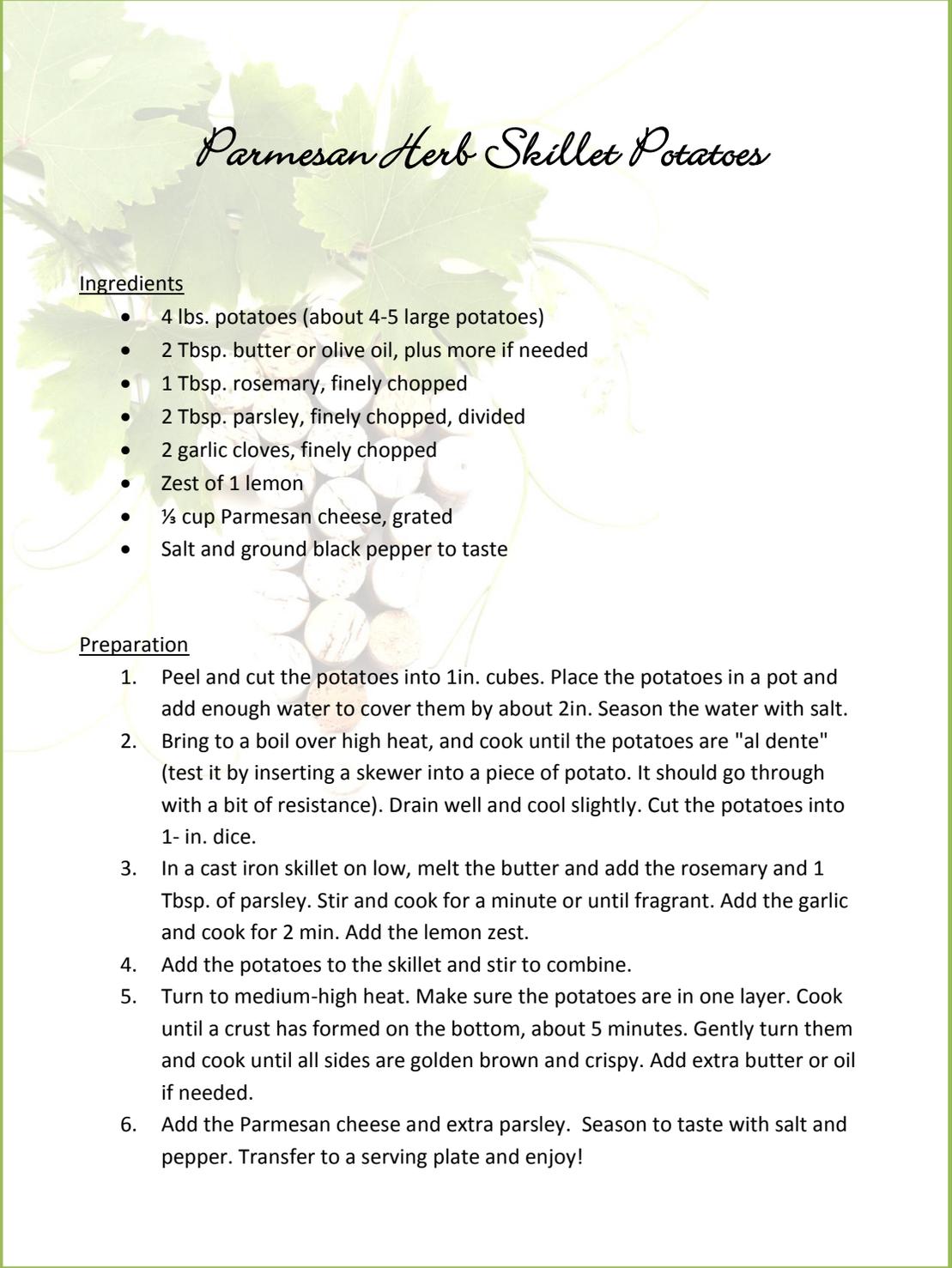
- Four 1 ½ - 2in. thick filet mignons
- 1 Tbsp. olive oil
- Salt and pepper to taste
- 2 garlic cloves, peeled
- 2 rosemary sprigs
- 2 thyme sprigs

### Blue Cheese Butter:

- 1 stick softened unsalted butter
- ¼ cup blue cheese crumbles
- 1 Tbsp. chopped parsley

### Preparation

1. Preheat the oven to 400°F.
2. In a small bowl, mix together the butter, blue cheese and chopped parsley. Mix well to combine. Reserve.
3. Liberally season the steak with salt and ground black pepper.
4. Heat a cast iron or stainless steel skillet over medium high heat until hot. Add the oil and swirl the skillet to coat the bottom. When the oil is hot, add the steaks.
5. Sear the steak for 3 min. per side, flipping once.
6. Once seared on both sides, add the garlic cloves, thyme and rosemary. Place in the oven and cook for 3 min. Remove the skillet from the oven and divide the blue cheese butter among the 4 steaks.
7. Return to the oven and cook for 1 - 2 additional min. or until desired temp. 110° for rare, 120° for medium rare, 130° for medium, 145° for medium well and 150° for well done.
8. Remove from the oven and tent with aluminum foil. Let the meat rest for 5 to 10 min.



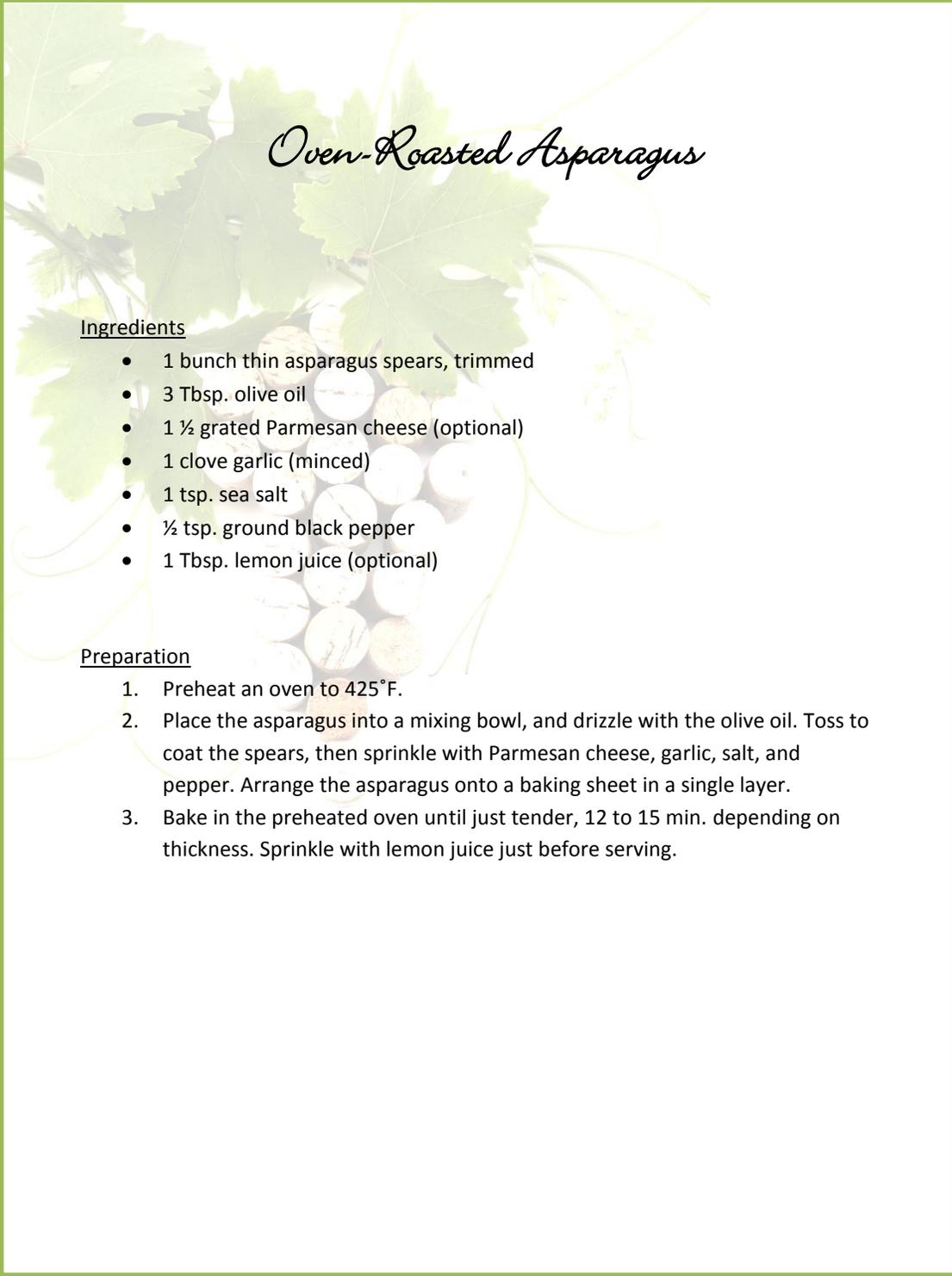
## *Parmesan Herb Skillet Potatoes*

### Ingredients

- 4 lbs. potatoes (about 4-5 large potatoes)
- 2 Tbsp. butter or olive oil, plus more if needed
- 1 Tbsp. rosemary, finely chopped
- 2 Tbsp. parsley, finely chopped, divided
- 2 garlic cloves, finely chopped
- Zest of 1 lemon
- ½ cup Parmesan cheese, grated
- Salt and ground black pepper to taste

### Preparation

1. Peel and cut the potatoes into 1in. cubes. Place the potatoes in a pot and add enough water to cover them by about 2in. Season the water with salt.
2. Bring to a boil over high heat, and cook until the potatoes are "al dente" (test it by inserting a skewer into a piece of potato. It should go through with a bit of resistance). Drain well and cool slightly. Cut the potatoes into 1- in. dice.
3. In a cast iron skillet on low, melt the butter and add the rosemary and 1 Tbsp. of parsley. Stir and cook for a minute or until fragrant. Add the garlic and cook for 2 min. Add the lemon zest.
4. Add the potatoes to the skillet and stir to combine.
5. Turn to medium-high heat. Make sure the potatoes are in one layer. Cook until a crust has formed on the bottom, about 5 minutes. Gently turn them and cook until all sides are golden brown and crispy. Add extra butter or oil if needed.
6. Add the Parmesan cheese and extra parsley. Season to taste with salt and pepper. Transfer to a serving plate and enjoy!



## *Oven-Roasted Asparagus*

### Ingredients

- 1 bunch thin asparagus spears, trimmed
- 3 Tbsp. olive oil
- 1 ½ grated Parmesan cheese (optional)
- 1 clove garlic (minced)
- 1 tsp. sea salt
- ½ tsp. ground black pepper
- 1 Tbsp. lemon juice (optional)

### Preparation

1. Preheat an oven to 425°F.
2. Place the asparagus into a mixing bowl, and drizzle with the olive oil. Toss to coat the spears, then sprinkle with Parmesan cheese, garlic, salt, and pepper. Arrange the asparagus onto a baking sheet in a single layer.
3. Bake in the preheated oven until just tender, 12 to 15 min. depending on thickness. Sprinkle with lemon juice just before serving.