

Filet Mignon and Rutabaga Mash paired with Ameritage Reserve

Ingredients

Rutabaga Mash

- 3 rutabagas, trimmed and cut into chunks
- $\frac{3}{4}$ cup milk
- $\frac{1}{3}$ cup buttermilk
- $\frac{1}{2}$ teaspoon balsamic vinegar
- Pinch of freshly grated nutmeg
- Kosher salt and freshly ground black pepper

Garlic & Herb Butter

- $\frac{1}{2}$ stick of butter
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh tarragon
- $\frac{1}{2}$ tablespoon minced garlic

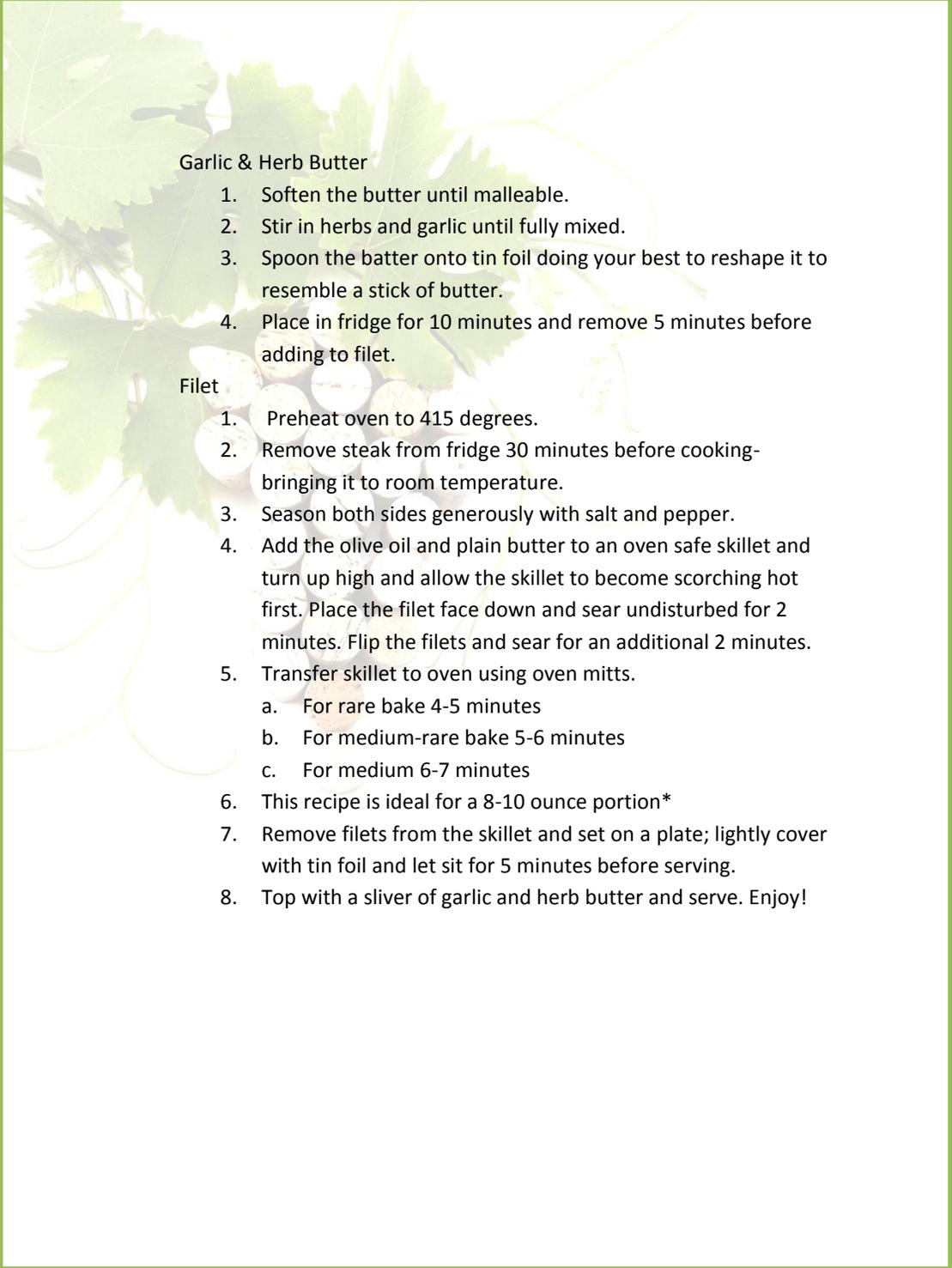
Filet

- 4 10oz. thick tenderloins
- 2 tablespoons extra virgin olive oil
- 2 tablespoons butter
- Salt and pepper

Preparation

Rutabaga Mash

1. Bring pot of salted water to boil and cook the rutabagas until fork tender. About 15 minutes.
2. Drain and mash using large fork.
3. Add milk, buttermilk, balsamic vinegar and mash until smooth. Season with salt and pepper. Enjoy!



Garlic & Herb Butter

1. Soften the butter until malleable.
2. Stir in herbs and garlic until fully mixed.
3. Spoon the batter onto tin foil doing your best to reshape it to resemble a stick of butter.
4. Place in fridge for 10 minutes and remove 5 minutes before adding to filet.

Filet

1. Preheat oven to 415 degrees.
2. Remove steak from fridge 30 minutes before cooking- bringing it to room temperature.
3. Season both sides generously with salt and pepper.
4. Add the olive oil and plain butter to an oven safe skillet and turn up high and allow the skillet to become scorching hot first. Place the filet face down and sear undisturbed for 2 minutes. Flip the filets and sear for an additional 2 minutes.
5. Transfer skillet to oven using oven mitts.
 - a. For rare bake 4-5 minutes
 - b. For medium-rare bake 5-6 minutes
 - c. For medium 6-7 minutes
6. This recipe is ideal for a 8-10 ounce portion*
7. Remove filets from the skillet and set on a plate; lightly cover with tin foil and let sit for 5 minutes before serving.
8. Top with a sliver of garlic and herb butter and serve. Enjoy!