



Bacon-Wrapped Filet Mignon with Crab Sauce

Prep: 30 minutes plus standing

Roast: 15 minutes • Serves: 4

- 8 slices bacon
- 3 garlic cloves, finely chopped
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 4 Butcher's Promise filet mignon steaks (about 8 ounces each)
- ¾ cup unsalted butter (1½ sticks), cut into cubes and softened
- 2 tablespoons finely chopped shallot
- ⅓ cup dry white wine (such as Sauvignon Blanc)
- 2 tablespoons fresh lemon juice
- ¼ cup heavy cream
- 2 teaspoons chopped fresh tarragon leaves plus additional for garnish
- 1 pinch ground white pepper
- 12 ounces refrigerated or canned white or lump crabmeat, drained and picked through

1. Preheat oven to 350°. In large skillet, cook bacon over medium heat 5 minutes, turning once; transfer bacon to rimmed baking pan.

2. In small bowl, stir garlic, ¾ teaspoon salt and black pepper. Rub steaks with garlic mixture. Preheat same skillet over medium-high heat; add steaks and cook 4 minutes, turning once. Transfer steaks to pan with bacon.

3. Wrap each steak with 2 slices bacon, securing with toothpicks. Roast steaks on baking pan 15 minutes or until internal temperature reaches 140° for medium-rare. Transfer steaks to cutting board; tent with aluminum foil and let stand 5 minutes. (Internal temperature will rise 5 to 10° upon standing.)

4. In small saucepot, melt 2 tablespoons butter over medium-low heat; add shallot and cook 3 minutes, stirring occasionally. Stir in wine; cook 5 minutes. Stir in lemon juice; cook 1 minute. Stir in cream; reduce heat to low and slowly whisk in remaining butter. Remove from heat; stir in tarragon, white pepper and remaining ¼ teaspoon salt. In microwave-safe bowl, cook crabmeat in microwave oven on high 10 seconds or until heated through; fold into butter mixture.

5. Remove toothpicks from steaks. Spoon crab sauce over steaks; garnish with tarragon, if desired.

Approximate nutritional values per serving:

*1058 Calories, 87g Fat (44g Saturated), 341mg Cholesterol,
1049mg Sodium, 3g Carbohydrates, 0g Fiber, 1g Sugars,
0g Added Sugars, 58g Protein*