

Filets Mignon w/Jack Daniels and Porcini mushrooms

serves 4

Suggested sides: Fresh French bread & salad

- 4 filets Mignon
- 4 strips of bacon
- oil for basting

SAUCE

- Butter, 1 stick, salted
- Soy sauce
- freshly cracked pepper
- 1 cup Red wine
- 1-2 tbsp. sour cream or milk (optional)

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- 2 handful dried Porcini mushrooms
 - 1 tbsp. dried onions

Cover with whiskey and marinate for min. 30 minutes. Drain and save liquid.

SPICE MIX

- freshly ground pepper
- Chilli powder (dark, sweet)
- dry hot chillies, minced
- Hickory Smoke salt
- Thyme leaves, crushed (dried)
- Garlic powder, coarse grind
- Butt Rub (optional)

Wrap a piece of bacon around each filet and secure with toothpick.

Combine all spices well, baste filets sparsely with oil and coat well with spice mix (rub in). Cover and let sit for 30 min. at room temperature.

Warm up the Cook-N-Dine on 3. When orange light is off, set dial to 8. Wait until temperature has been reached (orange light off) and place meat onto the cooking center. Sear approx. 4 min. from each side.

Reduce heat to 6. Turn filets and cook for 3-4 minutes from each side or until almost done. Move meat into the warming area.

Melt butter and add the drained Porcini mushrooms. Sautee until tender and add the saved liquid. Blend well and season with soy sauce and cracked pepper.

Add red wine and cook for 1-2 minutes, stirring. Check meat for desired doneness and switch Cook-N-Dine off. Quickly blend in the sour cream and serve.

TIP: The spice mix works great on any type of beef. Make a larger batch and keep for future use in an airtight jar.