



Filet with Herb Shallot Butter

Source: William Sonoma

Serving Size: 4

Prep Time: ~15 min

Cooking Time: ~ 45 min



Directions

- A. In a small bowl, stir together the butter, shallot, herbs, the 1/2 tsp. salt and pepper, to taste. Set aside
- B. In a large fry pan over medium heat, warm the canola oil until almost smoking.
- C. Add the filets and cook, turning once, until browned on both sides, **about 5 minutes per side for medium-rare.**
- D. Transfer the filets to a warmed platter and top with the herb-shallot butter, dividing evenly.
- E. Let rest for **5 minutes** before serving.

Ingredient List

- 1) 4 filets mignons, each about 6 oz. and 1 to 1 1/2 inches thick
- 2) Kosher salt, to taste, plus 1/2 tsp.
- 3) Freshly ground pepper, to taste

Season the filets with salt and pepper. Let stand at room temperature for **20 to 30 minutes.**

- 4) 2 Tbs. canola oil

The Herb Shallot Butter Sauce

- 5) 4 Tbs. (1/2 stick) unsalted butter, at room temperature
- 6) 2 Tbs. finely chopped shallot
- 7) 2 Tbs. chopped fresh herbs, such as parsley, chives, tarragon, or chervil