

Steak Dinner

Filet Mignon

Preheat oven to 400 degrees, place filet with foil pan in the oven for 10-15 minutes depending on the temperature you want it cooked.

Rare: 115 degrees

Mid-rare- 125 degrees

Medium- 135 degrees

Mid-Well- 145 degrees

Well Done- 155 degrees

Red wine reduction

Put sauce in a small saucepan. Put on a low heat on the stove top and let simmer while your steaks are cooking. If you want the sauce thicker you can reduce it all the way down to half.