

# WHAT'S COOKING



by the Culinary Staff, Certified Angus Beef LLC

## Stuff, wrap your filet

*There are two kinds of people in the world: those who love blue cheese and those who do not. If you happen to fall into the “not” category (we’re sorry), but bet you can manage Gorgonzola and even like it. C’mon: beef, bacon and cheese are bound to be good in any combination, right?*

We’re nodding our heads in agreement and assure you this one is divine. The tender, juicy *Certified Angus Beef*® (CAB®) brand filet is stuffed with tangy blue cheese, then wrapped with sage and bacon.

It’s a flavor revolution, folks. Your taste buds won’t know what hit ‘em.

The first step is to buy a couple of amazingly marbled CAB brand tenderloin steaks at your local grocer or favorite butcher. Need help finding the brand? Visit [www.certifiedangusbeef.com/buy](http://www.certifiedangusbeef.com/buy).

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### Blue Cheese Stuffed Bacon and Sage Wrapped Filet

#### Ingredients:

- 2 (10-oz.) CAB® tenderloin steaks (filet mignon)
- 3 Tbs. blue cheese (Danish blue, Gorgonzola or Stilton)
- 2 Tbs. cream cheese
- ¾ tsp. freshly cracked black pepper, divided
- 8-10 leaves fresh sage
- 2 thick slices bacon
- 4 (4- to 6-in.) wooden skewers
- ½ tsp. kosher salt



**Instructions:**

1. In a small mixing bowl, mash together blue cheese, cream cheese and ¼ teaspoon pepper with a fork.
2. With a sharp paring knife, pierce the side of each filet, cutting with a level circular motion. Create a wide, internal pocket; be careful not to pierce through a side wall. Try to keep the entry hole as small as possible. Stuff each pocket with blue cheese mixture.
3. Place sage leaves upright on the filet sides and wrap with bacon. Secure bacon in place with two skewers, piercing above and below the pocket.
4. Place a cast-iron pan on the grill and preheat to medium high (350°-400° F).
5. Season filets with salt and pepper. Place on the cast-iron pan. Using tongs, sear the sides to start crisping the bacon. Close grill and cook filets for 10 minutes per side over indirect heat. Sear filets directly on grate as needed to develop a nice caramel crust and finish cooking to a 125°-130° internal temperature for medium rare. Allow to rest 5 minutes before serving. 



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