

# **Pan-Seared Premium Aged Bacon-Wrapped Filet**

**1 Dinner's Ready Premium Aged Bacon-Wrapped Filet**  
**4 tbs. Unsalted Butter (use the real stuff, not margarine)**  
**2 tbs. Extra Virgin Olive Oil**  
**Salt to taste**  
**Freshly Ground Black Pepper to taste**  
**4 Fresh Garlic Cloves**

Melt 2 tbs. butter in a cast iron skillet. Add 2 tbs. olive oil to the pan and increase the heat to high. Season the Bacon-Wrapped Filet on both sides with salt and pepper. When the pan is screaming hot, carefully place the steak in the pan. Add the fresh garlic cloves. If the garlic starts to burn, place it on top of the steak and continue to cook.

You want to cook the steak until you get a beautiful, brown crust on outside.

After you turn the steak over, add another 2 tbs. butter to the pan and begin to spoon the butter and garlic over the top of the steak over and over again until the steak reaches the desired doneness – I suggest medium rare to medium. Use a meat thermometer inserted into the thickest part of the steak to check internal temperature.

Remove the steak from the pan and set aside to rest for about 5 minutes before serving. Serve it with the cooking butter with the garlic spooned over the top.

Rare 130° F

Medium-Rare 140° F

Medium 155° F

Well Done 165° F

## **Suggested Side Dishes:**

Dinner's Ready Parmesan Roasted Vegetables

Dinner's Ready Twice Baked Potato Casserole

Dinner's Ready Garlicky Green Beans

Dinner's Ready Grilled Vegetables