



## *Bacon-Wrapped Filets with Cowboy Butter*



### **Ingredients:**

- 5 TBLS salted butter, softened
- 1 TBLS chopped fresh parsley
- 1 TBLS chopped fresh chives
- 1/2 tsp grated lemon zest, plus 1 teaspoon lemon juice
- 1 tsp Dijon mustard
- 2 each 8 to 10-ounce beef filet steaks (about 2 inches thick)
- Kosher salt and black pepper, to taste
- 2 slices bacon
- 1 TBLS olive oil

### **Method:**

1. Mash 4 tablespoons butter with the parsley, chives, lemon zest, lemon juice, and mustard in a small bowl with a fork.
2. Scoop the butter mixture onto a sheet of plastic wrap. Wrap up and form into a 3-inch log. Refrigerate until firm, about 30 minutes.
3. Preheat the oven to 450°.
4. Generously season the steaks on both sides with salt and pepper.
5. Wrap each steak around the edge with a slice of bacon and secure with a toothpick.
6. Heat the olive oil and remaining 1-tablespoon butter in a medium cast iron skillet over medium-high heat. When the butter melts, add the steaks to the skillet and sear until golden brown, about 1-2 minutes per side.
7. Transfer the skillet to the oven and cook 7 to 10 minutes for medium rare. Let rest 5 minutes before serving.
8. Serve with a slice or two of the cowboy butter on top.