

Steakhouse Steaks with Roquefort Chive Sauce

Yields: 4 Servings

Ingredients:

4 (2inchthick) filets
mignons, tied (10 ounces
each)
2 Tbsp. vegetable oil
Kosher Salt
Coarsely Cracked Black
Pepper
4 Tbsp. (1/2 stick) unsalted
butter, at room temperature

1. Preheat oven to 400 degrees. Heat a cast iron skillet over high heat for 5-7 minutes.
2. Pat steaks dry with paper towels. Brush lightly with vegetable oil. Season both sides of the steak with salt and pepper. Press lightly to make the salt and pepper adhere to the steaks.
3. Sear the steaks for 2 minutes per side.
4. Top each with a tablespoon of butter, then place the pan in the oven. Cook the filets for 8 to 12 minutes to 120 degrees for rare and 125 degrees for medium-rare.
5. Remove the steaks to a platter, cover tightly with aluminum foil, and allow to rest for 5 to 10 minutes.

Roquefort Chive Sauce:

1 1/2 cups heavy cream
2 ounces French Roquefort
cheese, crumbled (4
ounces with rind)
1/2 Tsp. kosher salt
1/4 Tsp. freshly ground
black pepper
1 Tbsp. chopped fresh
chives

Roquefort Chive Sauce:

1. Bring the heavy cream to a boil in a small heavy bottomed saucepan over medium-high heat. Cook at a low boil, stirring occasionally, until the mixture has become thick and creamy, about 20 minutes.
2. Remove the pan from the heat, add the cheese, salt, pepper and chives and whisk rapidly until the cheese melts.