

Grilling with Beer Recipe

Filet Mignon with Black Bavarian Duxelle (Serves 2)

Ingredients

Marinade:

- ¼ cp Green Onion
- 2 Tbsp Minced Garlic
- ¼ cp Soy Sauce
- ¼ cp Brown Sugar
- 1 cp Sprecher Black Bavarian

Meat:

- 1 8-oz Filet
- 1 Strip of Thick Cut Bacon

Duxelle:

- 3 Tbs Olive Oil
- 1 lb Portabellas, cleaned, stemmed and chopped
- ¼ cp Minced Shallots
- 2 Tbs Minced Garlic
- 1 cp Black Bavarian beer

Preparation & Grilling

Prepare marinade-thoroughly mix ingredients-and marinate filet in a ziplock bag for at least 3 hours before grilling. Save remaining marinade for basting.

In a large saute pan heat the olive oil on the charcoal grill. When the oil is hot, add the mushrooms and saute for about 6 to 7 minutes. Add the shallots and garlic and continue to saute for 4 or 5 minutes. Season with salt and pepper. Add the Black Bavarian beer and cook until almost all of the liquid has cooked off. Remove the duxelle from the pan and cool completely. Season the entire filet with seasoning salt of choice. Stuff the filet with the duxelle and wrap with bacon. Grill to desired liking while basting with remaining marinade.



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