

Filet with Soy Mustard Glaze

Ingredients:

(6) 7 oz. filet mignon or New York strip

Corn Oil for brushing

Soy Glaze

4 cloves garlic, peeled

1/2 tsp. fresh rosemary, chopped

1 tsp. minced fresh ginger

1 tsp. dried thyme

1/2 tsp. ground black pepper

2 Tbsp. Dijon mustard

1/4 c. soy sauce

1 Tbsp. lemon juice

Ingredients:

In blender combine all ingredients and whirl until smooth. This may be made ahead, store in refrigerator until needed.

To Cook the Steaks:

Heat an iron skillet to medium hot, brush steaks lightly on each side for 3 minutes. Brush with soy glaze and turn. Cook 1 minute more on each side. Serve on top of warm eggplant marmalade.

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