

Filet Mignon Lili

Ingredients:

Sauce:

- 1 tablespoon butter
- 3 shallots, chopped
- 1 clove garlic, minced
- 1 tablespoon tomato paste
- 3 cups dry red wine
- 3 tablespoon cognac
- 1 tablespoon dried rosemary
- 4 cups. beef stock
- 4 tablespoons melted butter
- 8 artichoke hearts halved
- 8 foie gras medallions (Goose liver) or pâté substitute.
- 8 filet mignon steaks
(sliced $\frac{3}{4}$ inch thick each)



Potatoes Anna:

- $\frac{3}{4}$ cup butter (salted or unsalted to taste)
- Salt and pepper
- 5 medium potatoes, sliced thinly

Instructions

Potatoes:

Thinly slice potatoes and arrange in layers on an oven-safe baking dish. After each layer, drizzle or brush with butter, then sprinkle salt and pepper. Repeat with another layer of potatoes, butter, salt and pepper. Continue creating layers with the rest of the potatoes. (*See video*). Cover and bake for $\frac{1}{2}$ hour at 450°F, then uncover and broil top for a few minutes until crispy.

Instructions

Sauce;

Cook shallots in butter for a few minutes, then add crushed garlic, and tomato paste. Stir in a little of the wine to dissolve paste and cook an additional 2 minutes. Add the remainder of the wine, 3 tablespoons of cognac, and dried rosemary. Bring to boil. Reduce liquid about 15 minutes. Then add beef broth, and continue boiling another 15 minutes until reduced again. You can strain the sauce at this point if you choose, although all of the nice tidbits of onion and so

Filet Mignon Lili (continued)

forth add to the flavor. Whisk in the remaining 4 tablespoons of butter and fried artichokes. Keep warm.

Meat:

Season the Filet Mignon with salt and pepper. Fry each side in butter, approx. 3 to 5 minutes if the pieces are thin. Then lightly fry the goose liver or pâté in the butter as well. For each plate, top the potatoes with the filet mignon, and then place goose liver on top. Pour sauce over all.

Serves eight

From the Titanic Murder Mystery Dinner at <http://www.printablemysterygames.com>