

Tenderloin with Spicy Gorgonzola-Pine Nut-Herb Butter

allrecipes.com™



Rated: ★★★★★

Submitted By: Ryan Nomura

Photo By: Hot Chilli

Prep Time: 15 Minutes

Cook Time: 10 Minutes

Ready In: 25 Minutes

Servings: 8

"Filet mignon steaks are grilled outdoors and dabbed with a spicy, Gorgonzola, pine nut, and herb butter. You can make the butter in advance and just leave it at room temperature to soften as needed."

INGREDIENTS:

1/2 cup unsalted butter, softened	1 teaspoon crushed red pepper flakes
1/2 cup crumbled Gorgonzola or other blue cheese	2 garlic cloves
3 tablespoons fresh thyme, minced	1/4 cup pine nuts
2 tablespoons fresh rosemary, minced	kosher salt and freshly ground pepper to taste
2 tablespoons fresh Italian parsley, minced	8 (8 ounce) beef tenderloin filets

DIRECTIONS:

1. Preheat an outdoor grill for medium-high heat.
2. Place the softened butter, Gorgonzola cheese, thyme, rosemary, parsley, red pepper flakes, garlic, and pine nuts into the bowl of a food processor. Puree until incorporated, taste, then season to taste with salt and pepper.
3. Season the steaks on all sides with salt and pepper. Grill to desired doneness on preheated grill, about 5 minutes per side for medium rare. To serve, top each with about 2 tablespoons of the butter.

ALL RIGHTS RESERVED © 2012 Allrecipes.com

Printed from Allrecipes.com 1/5/2012



