

# Chipotle Rubbed Filet Mignon with Bourbon Mustard Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
4	teaspoons	chipotle chile powder
4	teaspoons	granulated brown sugar
		salt
4		1.25 in thick bacon-wrapped fillet steaks
		black pepper - freshly ground
1 1/3	cups	Bourbon-Mustard Sauce

Light a direct heat charcoal fire and let it burn to med hot. Position rack 6 inches above heat.

In a small bowl, combine chipotle powder, sugar and 2 tspns salt. Sprinkle half over tops of steak.

Lightly oil rack and place steaks on rack, rub side down. Cover and grill for 5 minutes. Sprinkle remaining powder over steaks. Turn steaks, cover and grill for about another 4 minutes for rare steaks.

Remove steaks. Season with slt and pepper. Spoon bourbon sauce evenly on steaks.

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# Bourbon-Mustard Sauce

Amount	Measure	Ingredient - Preparation Method
1 1/2	tablespoons	unsalted butter
1/4	cup	shallot - finely chopped
1	clove	garlic - minced
1/2	cup	good quality bourbon
3/4	cup	whipping cream
3/4	cup	beef stock
3	tablespoons	grainy mustard
		salt
		black pepper - freshly ground

In a small heavy saucepan over low heat, melt the butter. Add the shallots and garlic, cover and cook without browning, stirring occasionally for 3 minutes. Uncover, add the bourbon, and increase the heat to high. Simmer briskly, stirring often, until the bourbon is reduced to half, 2 to 3 minutes.

Decrease the heat and whisk in the cream, stock, mustard and 1/2 tspn of salt. Bring to a brisk simmer, partially cover and cook, stirring occasionally, until the sauce is reduced about 1/3 and has thickened, 12-15 minutes. Add black pepper to taste.

Yield: "1 1/3 cups"