

Filets Mignon with Molasses Glaze

| Amount | Measure | Ingredient - Preparation Method |
|--------|-------------|---------------------------------|
| | | Molasses Glaze |
| 2 | tablespoons | olive oil |
| 1 | small | onion - finely chopped |
| 1 | tablespoon | gingerroot - finely grated |
| 1/4 | cup | dark rum |
| 1 | cup | dark molasses |
| 3 | cups | freshly squeezed orange juice |
| 3 | tablespoons | cracked black pepper |
| | | kosher salt |

2 2 lb pieces of beef filet olive oil kosher salt

Heat oil in small saucepan over med-high heat and cook onion till soft, 4-5 minutes. Add garlic and gingerroot and cook an additional 2 minutes. Add the rum and reduce until completely dry. Add the molasses, OJ, pepper and salt and cook until reduced to 1 cup, 15-20 minutes. Let cool at room temp.

Brush meat with olive oil and season with salt. Grill until well seared on one side, 4 minutes, turn over, and baste with glaze. Continue grilling for 3 minutes, turn over, baste and grill for 2-3 minutes more for med rare. Let rest 10 minutes. Slice and serve.