



Bacon-Filet Mignon

Need	4 Filet Mignon (1 in thick)	2 tsp. Olive Oil
	1/4 tsp. Onion Powder	2 Tbsp. minced shallots
	4 slices of Bacon	Salt & Pepper

Set oven rack to highest position. Set oven to broil.

Rub steaks all over with olive oil. Sprinkle with onion powder, salt & pepper. Wrap a slice of bacon around each steak, secure with a toothpick.

Broil steaks for 5 – 7 minutes. Turn steaks over and sprinkle with shallots. Broil for another 5-7 minutes or until cooked to your liking.

Serves 4, Pair with [Cabernet Sauvignon](#)



Pair with Vampire
Cabernet

Mother's Day 2016
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