

## *Deviled Filet* *with Mustard Sauce*

### INGREDIENTS:

- 4 pieces filet
- salt and pepper
- 2 tablespoons butter, melted
- 2 tablespoons English mustard
- soft white breadcrumbs

### INSTRUCTIONS:

1. Season filets with salt and pepper, sear over medium high heat. Cook to desired temperature. Place on  $\frac{1}{4}$  sheet pan.
2. Sprinkle one side with melted butter, then spread with mustard, Sprinkle lightly with bread crumbs. When ready to serve, broil 5 inches from heat until warmed through and slightly browned, about 4 minutes.
3. Serve on a dinner plate, set in mustard sauce, garnish with a sprig of fresh parsley.

### Mustard Sauce

- 1 white onion, chopped
  - $\frac{1}{2}$  teaspoon black pepper
  - 4 tablespoons white vinegar
  - 1  $\frac{1}{3}$  cup brown gravy
  - 4 tablespoons English mustard
  - 1 teaspoon seasoning salt
  - 2 tablespoons butter
  - 1 teaspoon parsley
1. Place onion and black pepper in saucepan with vinegar. Cook over medium heat until vinegar evaporates about 5 minutes, Add gravy, mustard, and seasoning salt and simmer 15 minutes.
  2. Strain and add butter and chopped parsley.
  3. Return to saucepan and heat until butter is melted.
  4. Season well.