

EP 2: HELLO SPRING

GRILLED FILET OF BEEF WITH MICHIGAN MOREL & CREAM SAUCE, GRILLED MICHIGAN RAMPS

Serves 4

Ingredients:

Four, 6 oz.	Filet medallions of beef tenderloin. at room temperature
2 cups	Morel mushrooms, carefully cut in half and dirt removed with a soft cloth
2 tablespoons	Unsalted butter
1 large	Shallot, peeled and chopped
1/2 cup	Sherry (use a good quality brand)
2 cups	Heavy cream
1 cup	Veal or Beef stock (use a low-sodium brand)
2 tablespoons	Garlic, chopped
Approx 16	Fresh Ramps, about 4 per steak
Salt & Freshly Ground Black Pepper, to taste	
Olive oil	

Method:

- ◆ Sprinkle filets of beef with salt and pepper. Grill over medium-high heat for about 8 minutes per side for medium-rare to medium doneness, 5 minutes per side for rare.
- ◆ While the filets cook, melt the butter in a small sauté pan, allowing it to brown slightly. Add the shallots and allow them to soften. Add the morels and sear well. Add the garlic. Once the garlic becomes fragrant and softens slightly, pour in the sherry to deglaze the pan.
- ◆ Add the stock and cook for five minutes until it reduces by half and the morels are soft. Add the cream, reduce the sauce by half again. Taste and finish with a little salt and pepper.
- ◆ Toss ramps with oil and a little salt and pepper and grill until leaves are wilted and ramps are tender and slightly charred, about 3 minutes.
- ◆ Place filets on each plate, add grilled ramps and pour sauce over filets. Garnish with a few snipped, fresh chives.

-Executive Chef Chris Franz