

The Perfect Filet on the Weber Grill

Tenderloin, Filet Mignon or simply Filet... It's a word we all love to hear when it comes to our dinner choice or steak choice. We also understand it's a bit nerve wracking when you are the one behind the grill cooking these gorgeous and expensive steaks. Fear not, we are here to help you create the ultimate steak masterpiece. Time to fire up the grill and get cooking. Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Yield: 2 Grilled Tenderloin Filets

Prep time: 5 Minutes

Cook time: 8-9 Minutes Per side, depending on doneness desired

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 ea	Tenderloin Filets, PRIME	10 oz steak
Taste	Rub A Dub, 5280 Culinary	
As needed	Oil, Canolive	Canola/Olive Blend
Taste	Steak Butter	See Recipe Below

Steak Butter Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 sticks	Butter, Salted, Sweet Cream	Room Temp Softened
2 Tbsp	Garlic, Crushed	
1 Tbsp	Rub a Dub, 5280 Culinary	or to Taste
2 Tbsp	Worcestershire Sauce	
2 Tbsp	Parsley, Italian, Chopped	Leaves Only
1 Tbsp	Lemon Juice, Fresh	

Prep Directions:

- *Add softened butter to a small mixing bowl*
- *Add the remaining ingredients and mix well to combine*
- *Place in a small ramekin for use, or roll in plastic wrap to make a butter roll*

Cooking Notes:

- For added smoke flavor, add a smoke tube or box with your favorite choice of wood

Preparation:

- Take the steak out of the package and place onto a plate
- Allow to rest at room temp for 10 minutes
- Rub with a very light coat of the canolive oil
- Season the Steak with Rub A Dub as heavy or as light as desired
- Be sure to season the steak on ALL SIDES
- Rest the steak and let the rub work for 10 minutes
- Open the Weber Grill, load your GrillGrates and ensure they are clean
- Light the Weber and adjust temp to 550 degrees
- Allow the grill and GrillGrates to heat up to temp, approx. 15 minutes
- Add smoke tube or smoker box if you want a nice addition of wood smoke
- Sear the steak on the first side for 6-8 minutes (depending on desired doneness), rotate for cross marks if desired
- Carefully flip the steak and sear and finish the second side to your desired temp doneness
- STEAKS CARRY over cook, always pull your steak approx. 1 temp (5-7 degrees) under desired doneness and let it rest/finish to temp
- Remove steak from the grill when done, place onto a plate or cutting board and allow to rest
- Top with the Steak Butter if desired
- Refer to this link for proper cooking temps of meats, adjust as needed to fit your needs:
<https://www.certifiedangusbeef.com/kitchen/doneness.php>

Cooking Directions:

Grills / Grill Gear Used:

- | | |
|--------------------------------------|--------------------------|
| • Weber Genesis II E-325, Indigo | Ace SKU – 8017320 |
| • Grill Grates, for Weber Genesis | Ace SKU – 8014746 |
| • Thermometer, Digital, Instant Read | Ace SKU – 8882417 |
| • Kingsford extra tough Grill Pan | Ace SKU – 8463135 |

Shopping List (Products Used):

- | | |
|---|--------------------------|
| <input type="checkbox"/> Rub A Dub, 5280 Culinary | Ace SKU – 8562050 |
| <input type="checkbox"/> Tiki Tiki Rub, 5280 Culinary | Ace SKU – 8017400 |