

Filet Mignon on the Big Green Egg

For this recipe we dial up the Big Green Egg and cook our filet hot and fast. We build some nice crust and then finish it with wood chips for that nice burst of smoke. Happy Cooking, Chef Jason

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

Yield: Serves 2 people

Prep time: 10 Minutes

Cook time: 8-10 Minutes

Ingredients

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
2 ea	Filet, 8oz, Wagyu	Fresh or Defrosted
1 tsp	Oil, Canola / Olive Blend	
2 tbsp	Rub-A-Dub, 5280 Culinary	this is for BOTH steaks
1 tbsp	Butter, Unsalted	Sliced into 2 pats
2 sprigs	Parsley, Curly	

Prep Directions:

- **Remove steak from package and allow to breathe / rest for 5-10 minutes before seasoning**

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer's instructions before using grills, starters and any cooking tools

Stir charcoal in the Big Green Egg and Top off with Fresh Charcoal

Clean out ash pit if needed

Open Bottom vent and top vent for maximum air flow during startup process

Make a well in the center of the lump and ignite the charcoal using speedlight starters or an EGGniter

Heat to temp of 550° and adjust lower and upper vents to hold at 550°

While grill is heating up – prep steak as follows

Lightly coat steak on all sides with Canola/Olive oil

Season to taste with Rub-A-Dub

Allow steak to rest for 5 minutes once it has been seasoned

Burb Big Green Egg and Open dome

Add steaks to outside center of the embers and grill for approx. 8 minutes per side

** if you want those signature diamond grill marks, rotate 180° on each side after 4 minutes

Flip steaks to the second side after initial 8 minutes of cooking

** If grill is too hot in the center, move steaks more to the outside of the grill great (almost indirect)

Cook steak until it reaches internal temp of 115° (this will result in a perfect medium steak)

Remove steaks (using tongs) at 115° and place onto a pan or roasting rack

Bring into your kitchen, place on counter and top with 1 pat of butter

Allow butter to melt on steak while resting

For an extra flavor burst, dust each steak with more Rub-A-Dub of desired

Plate steak and garnish

Devour !!!

SHOPPING LIST

Big Green Egg, Large	Ace SKU – 8797946
Big Green Egg, EGGspander	Ace SKU – 8025190
Big Green Egg, Drip Trays	Ace SKU - 8025201
Charcoal, Big Green Egg	Ace SKU – 8697104
Big Green Egg, EGGniter	Ace SKU - 8695330
Thermometer, Big Green Egg	Ace SKU – 8025749
Rub-A-Dub, 5280 Culinary	Ace SKU - 8562050