Grilled Filet Mignon

Today it’s all about that epic Traeger wood fired flavor and sear on these beautiful Choice filets. This recipe is fast, easy and beyond tasty. Grab your steaks, fire up the Traeger and let’s get cooking. Happy Cooking, Chef Jason

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

##### **Yield:** Serves

##### **Prep Time:** 5 minutes

##### **Cook Time:** 15-20 Minutes (or until you reach desired doneness)

##### **Rest Time:** 5 Minutes

**Cook Temp**: 450˚ F

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 2 ea **Filet Mignon, Choice 10 oz wt each**

### 1 tbsp **Oil, Canola/Olive Blend**

### 1 tsp **Rub-A-Dub, 5280 Culinary or adjust to taste**

### Garnish **Steak Butter**

### 

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, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Place bottom grill grate into the LOWER position (if you have an Ironwood)

Fill pellet hopper with Ace Reserve Blend Pellets

Set Traeger to 450˚ F, hit enter and hit ignite

While Traeger is heating up:

Lightly oil all sides of the filet mignon and season to taste with Rub-A-Dub

Allow to rest, at room temp, while grill reaches temp

Grill at 450˚ F for 8-10 minutes per side, or until filet mignon reach your desired doneness

Remove just before your desired doneness and rest steak for 3-5 minutes

While steak is resting, add some steak butter and allow it to melt over the steak

Devour

**SHOPPING LIST**

Traeger Ironwood 885 Ace SKU – 8030462

Traeger Reserve Pellets Ace SKU – 8015887

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050