



Grilled Filet Mignon with Balsamic-Roasted Tomatoes

Courtesy LadyFingers Private Chef and Catering Service

6 servings

Ingredients:

- 6 beef filet steaks
- olive oil for coating
- 60 cherry tomatoes, preferably mixed colors
- ½ cup balsamic vinegar
- ½ cup extra virgin olive oil
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper

Instructions:

1. Preheat oven to 400 degrees.
2. Preheat grill to High.
3. Remove steaks from refrigerator and allow to sit at room temperature for 30 minutes.
4. Rinse and dry cherry tomatoes. Place tomatoes in Dutch oven or heavy roasting pan.
5. Combine balsamic vinegar, olive oil, salt and pepper and whisk to blend. Pour balsamic mixture over tomatoes.
6. Place tomatoes in oven, uncovered, and roast for twenty minutes or until just bursting
7. While tomatoes roast, coat filets with olive oil and take to grill.
8. Turn the grill to Low and place steaks on grill. Close grill lid and cook for 5-7 minutes, depending on thickness and desired doneness.
9. Open grill lid, turn steaks and close grill lid again. Cook for an additional 4-6 minutes, again depending on thickness and desired doneness.
10. Remove steaks from grill to plates and serve with Balsamic Roasted Tomatoes.