

Coffee Crusted Filet Mignon (Beef)

Prep: 15 mins. Cook: 15 mins. Servings: 8

Ingredients

2-3 T. finely ground coffee beans
T. brown sugar
1 tsp. chili powder
1 tsp. garlic powder
1 tsp. onion powder
1 T. Montreal steak seasoning
4 T. butter, for cooking
(3) 6 oz. filet mignon steaks, room temperature



Instructions

1. Preheat oven broiler.
2. **Coffee Spice:** Add coffee grounds, brown sugar, chili powder, garlic powder, onion powder, and steak seasoning to a small bowl and mix to combine. Heavily coat all sides of the steak with the rub.
3. Preheat a cast iron skillet over a medium heat. Add the butter to the skillet and let it melt.
4. Place the filets in the skillet and cook until a crust forms on each side. (about 1 minute per side.)
5. Put the skillet in the preheated oven and broil until they reach your desired doneness. Flip filets halfway through cooking. (4- 5 minutes for medium rare depending on the thickness).
6. Remove from the oven and steaks rest for 5 minutes.
7. Serve with homemade horseradish sauce