



Planked Filet Mignon with a blue cheese cobbler

This is a very unique dish. The cedar plank adds a smoky flavor to a wonderful combination of meat, bacon and blue cheese. Be creative with the presentation at the table by serving them in the center of each heated dinner plate or arranged on the smoldering plank in the middle of the table. The smoldering cedar smell will be the calling for your guests that dinner is served! Thanks Ted Reader for this fabulous recipe.

Number of Servings: 6-8

Ingredients:

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| 1 | pre-soaked, Tasty Timber Cedar Plank (Large or Jr.) | ¼ C. | chopped fresh herbs (parsley, sage, rosemary and thyme) |
| 12 | slices of bacon (2 for each filet) | 1 tbsp. | black pepper |
| 6-8 | Filet Mignon steaks, trimmed | ¼ lbs. | crumbled blue cheese |
| 2 | tbsp. BBQ Rub (your favorite) | 1 | small onion diced |
| ¼ C. | bourbon | 2 | tbsp. balsamic vinegar |
| 2 | tbsp. olive oil | 1 | C. croutons |
| | | | Salt and pepper |



Instructions: Cook the bacon in a frying pan until ½ way cooked, then use a paper towel dry off excess fat. Let cool. In a small bowl whisk together the BBQ rub, bourbon, olive oil, 2 tbsp. of the herbs and black pepper. Wrap the bacon strips around each filet, securing with a toothpick. Drench each steak with the sauce then seal in a container with plastic wrap and refrigerate for at least 2 hours, no more than 4 hours.

To make the cobbler topping, in a bowl combine the crumbled blue cheese, onion, the remaining herbs and the balsamic vinegar. Smash up the croutons lightly and fold them gently together into the blue cheese mixture. Form into patties the same size as your filets, cover and set aside.

Pre-heat grill to high heat, place the plank on the grill, cover and pre-heat the plank for 3-5 minutes, until the plank begins to crackle and smolder. Open the lid carefully and arrange the filets on the plank. Close the lid and cook for approx. 10 min. Turn the steaks and cook for another 5 minutes. Now place one patty of blue cheese topping on each steak and cook for another 5 min., until the topping develops a crust. Use a spray bottle of water to extinguish any flames around the plank during cooking. Take the smoldering plank directly to the table and place on a heat-proof trivet. The plank will add excitement to the meal and keep the filets warm while serving. Enjoy!