



CLIMBING STUMP FARM

Bacon Wrapped Filets

Beef tenderloin cut in 1 1/2 " filets
Sliced bacon
Olive oil
Butter

Preheat oven to 425°.

Wrap each filet with a slice of bacon and secure with a toothpick. If using thick bacon, partially cook bacon before wrapping.

Heat a heavy skillet on medium high heat. Add some olive oil and butter. Sear the filets on one side about a minute or two until you get good browning. Do not crowd in the pan so when you turn the filets there is a fresh section of pan to get a good sear.

Once browned, move skillet to oven until filets reach desired internal temperature:

Rare	125°
Medium rare	130° - 135°
Medium	135° - 140°
Medium well	140° - 150°
Well	155° +

Let filets rest for at least 5 minutes before serving