

DESTINATION 1

fiordland national park, new zealand

Carpetbag Steak



Servings: 4

Ingredients:

1 cup of shucked oysters with liquor

3 tablespoons Worcestershire sauce

1 tablespoon of fresh lemon juice

pinch of salt and fresh black pepper

4 (8 ounce) filet mignons

1 tablespoon olive oil

$\frac{3}{4}$ cup red wine

2 tablespoons unsalted butter

Instructions:

Place oysters and their liquor in a medium glass bowl. Add Worcestershire, lemon juice, salt and pepper. Toss and allow to marinate for 30 minutes.

Preheat oven to 400°.

Using a sharp knife, make a vertical incision through one side of each filet to create a deep pocket. Pour some marinade and stuff about 2 oysters (depending on size) in each pocket. If necessary, use a pick to secure opening. Allow filets to rest for 20 minutes for flavors to meld.

Heat a large ovenproof sauté pan with olive oil over high heat. Season filets with salt and pepper. Sear for 3 minutes per side. Finish in oven for about 5 minutes to medium rare. Remove filets to a platter, tent with foil.

Deglaze pan with red wine over high heat. Swirl and reduce liquid by more than half. Add juices from platter; reduce slightly and whisk in butter; strain sauce.

Plate filets. Spoon red wine sauce over steaks. Serve with sautéed greens like bok choy or swiss chard and frites.