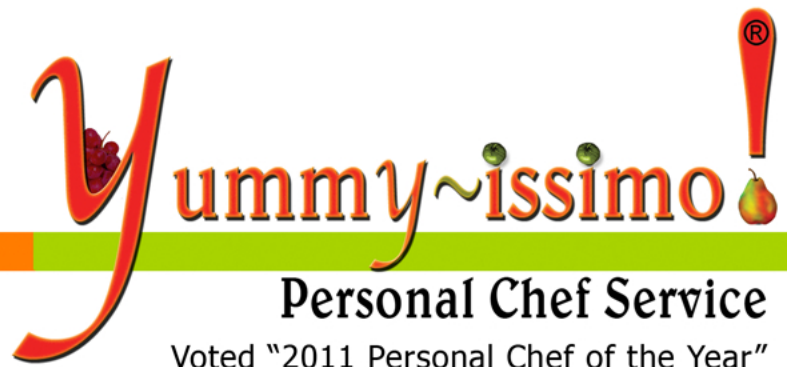


Filet of Beef Oscar



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 Best Caterer"

If you are comfortable making sauces, it's worth the effort to make a fresh Bernaise sauce from scratch

Serves 4

1 package Knorr Bernaise Sauce	2 garlic cloves, finely minced
1 pound asparagus, ends trimmed	1T lemon juice
1/4 pound lump crabmeat	4 ~ 4oz beef tenderloin filets
2T butter	freshly cracked black pepper

Prepare Bernaise sauce according to package directions. Set aside, covered, and keep warm.

Preheat broiler. Place steaks on broiler pan and broil 4" from heat for about 4~5 minutes per side for medium rare.

While steaks are broiling, bring a large pot of water to boil. Add trimmed asparagus and blanch 3~4 minutes or until just barely tender. Remove from water, lay on paper towels to drain and cover with dry towel.

In large skillet, melt butter. Add garlic and cook 1 minute. Add crabmeat and sauté for 2 minutes. Remove from heat, drizzle with lemon juice and toss lightly.

Place steaks on platter, top with lemon crab mixture, asparagus and a drizzle of Bernaise sauce. Generously season with freshly cracked black pepper.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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