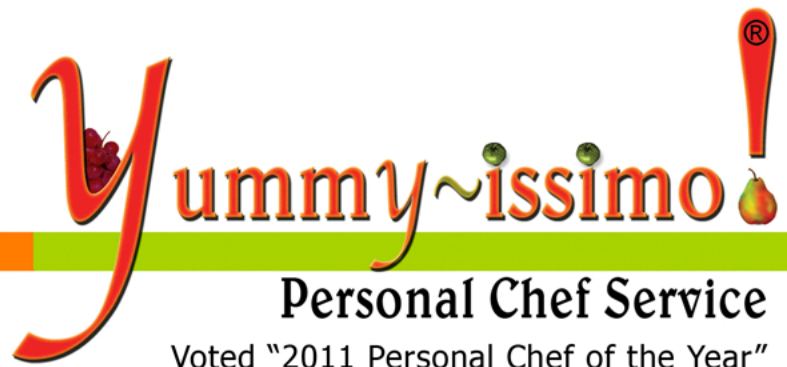


# Filet of Beef Oscar



## 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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