



2024 Valentine's Day Filet Package Recipe

Items included in Valentine's Day Filet Package:

- (1) Pack 2 Filets
- (1) 1lb naturally cured bacon
- (1) 10 oz. maple sugar
- (1) 4 oz bourbon maple syrup OR (1) 8 oz maple syrup

Items not included:

- (1) bunch of asparagus
- Salt
- Pepper
- 1 oz Balsamic vinegar or balsamic vinegar glaze (used in photos)
- 2 oz Extra virgin olive oil or vegetable
- 6 tbs butter

Instructions:

Prep time: 10 minutes after thaw | Cook Time 20 minutes

Place Filet and Bacon in fridge to thaw for at least 12 hours

After thaw:

Preheat oven to 425 degrees.

Mix 1 oz of maple syrup with 1 oz balsamic vinegar or balsamic vinegar glaze (glaze will be a touch thicker)

If you like a sweeter mix, add more syrup or less balsamic vinegar or tarter, ad more vinegar or less syrup

This is to drizzle on the bacon wrapped asparagus.

Wrap filet with one or two pieces of bacon

You can lock down with tooth pick

If you grill, soak toothpicks in water before locking down bacon in filet

Wrap 1/2 or 1/3 of asparagus with one-piece bacon

Number of asparagus will depend on size of asparagus.

Line baking sheet with parchment paper

Place remaining bacon that you would like to candy on parchment paper

For two people, 2 pieces each, unless you want to make more for later (recommended)

Cover both sides of bacon with maple syrup and generously sprinkle with maple sugar

In an oven safe skillet (I used cast iron, which I would recommend) place Oil and 4 tablespoons of butter

Med to medium high heat

You do not want to burn butter and oil mix

Place candied bacon baking sheet in oven for 10-12 minutes (depending on how crispy you like your bacon)

Place asparagus in skillet to brown bacon just a touch

After a couple of minutes browning bacon, remove asparagus and place on clean plate

Add filets to same skillet and cook for 4-5 minutes and/or until you have a nice sear

Remove bacon from oven with mitts and place baking sheet on heat safe place

Flip Filets and add asparagus back to skillet

Keep on stove for an additional 1-2 minutes

Remove skillet from stove and place in oven

Oven time will range depending on preference (Ours was 8 minutes for rare +)

Best is always to use a meat temperature and with these filets, you will raise a few degrees while resting

You also can rotate asparagus one time during filet cooking time, but do this quickly as you do not want to let the oven heat out.

While Filets are in oven you will want to remove bacon from parchment paper and stand up in a jar or move to a drying rack.

The candied bacon will harden and will ultimately stiffen up as bacon will do, along with the sugar and maple will harden

Sprinkle maple sugar on bacon after removing from parchment paper

Plate one filet and one wrapped serving of asparagus per plate

Drizzle balsamic maple syrup glaze over the asparagus.

This has a lot of flavor, so just a drizzle will do.