NANCY FULLER'S FILET MIGNON SANDWICHES

- 2-inch Filet mignons tied by your butcher, 6-ounce
- Kosher salt
- Freshly ground black pepper
- 4 Tbsp plus 2 tsp
- Unsalted butter
- 2 Tbsp Extra-virgin olive oil
- 1 clove Garlic, smashed and peeled
- 2 Leeks, white and light green parts, halved and thinly sliced
- 2 tsp Chopped fresh tarragon
- 1/4 cup Dry red wine
- 1 tsp Truffle oil
- 2 Brioche buns, halved

1. **SEASON THE FILETS** generously with salt and pepper. In a medium cast-iron skillet over medium-high heat, melt 2 Tbsp of the butter with the olive oil and garlic. When the butter begins to bubble, add the filet mignon pieces. Tip the skillet slightly and baste the tops with the butter and olive oil. Cook until deeply browned on the bottom, about 3 minutes. Flip and continue cooking and basting on the other side until brown, about 3 minutes. Turn the pieces on their sides and sear the edges until brown. Remove from the skillet and let the steak rest while you prepare the leeks and sauce.
2. Add the leeks and 2 Tbsp of the butter to the skillet and sauté until the leeks are soft, about 4 minutes. Add the tarragon. Turn the heat to high and add the red wine. Let the sauce reduce by half, 2 to 3 minutes. Lower the heat to simmer and stir in the truffle oil.
3. Heat a large skillet over medium-high heat. Spread the remaining 2 tsp butter onto the brioche buns and place in the pan until slightly browned, about 2 minutes. To serve, slice the filet mignon against the grain and place on one half of each brioche bun. Top with some leeks and their sauce and the other half of each bun and serve immediately.

ADDITIONAL INFORMATION

Ingredients	1 clove Garlic, smashed and peeled, 1 tsp Truffle oil, 1/4 cup Dry red wine, 2 Brioche buns, halved, 2 inch Filet mignons tied by your butcher, 6-ounce, 2 Leeks, white and light green parts, halved and thinly sliced, 2 Tbsp Extra-virgin olive oil, 2 tsp Chopped fresh tarragon, 4 Tbsp plus 2 tsp, Freshly ground black pepper, Kosher salt, Unsalted butter
Course	Lunch
Cuisine	American, Nancy Fuller
Category	Nancy Fuller Recipe, Sandwiches
Serving Size	4