

Hickory Grilled Beef



PREPARATION TIME
30 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
baked potato



Filet mignon is the most expensive cut of beef available. However, you can easily substitute less expensive ribeye steaks or strip steaks and save money without any loss of flavor.

SHOPPING LIST

- hickory chips
- filet mignon
- fresh rosemary
- soy sauce
- black peppercorns

INGREDIENTS

Hickory chips

4 filet mignon, 1 inch thick (about 6 ounces each)

4 tablespoons chopped fresh rosemary or 2 tablespoons dried rosemary

1 tablespoon crushed black peppercorns

1/4 cup soy sauce

SERVES 4

COOK'N
Express

- Using soaked chunks of wood instead of the chips will produce a more intense smoky flavor.
- Most supermarkets carry a variety of grilling woods. Experiment with apple, pecan or maple if hickory is unavailable.

Make Ahead

Rub the steaks with rosemary and pepper; refrigerate up to 4 hours ahead.

♦ VARIATION

For added flavor, rub 1/2 teaspoon minced fresh garlic on the beef during step 2.

1 Soak hickory chips in water for 25 minutes; drain. Place over coals in grill. Preheat grill. Place grill rack 4 to 6 inches above coals.



2 Rub each piece of beef with rosemary and crushed pepper; refrigerate until coating adheres.

3 Brush beef with soy sauce, coating well.



4 Grill beef for about 5 minutes on each side for rare, or 5 minutes longer for medium. Serve immediately.