

## Crab Stuffed Filet

I get a lot of my ideas from what I see that restaurants are doing with their menu. I've seen recently that several restaurants are offering stuffed filet mignon dishes. Here is my version of a Crab Stuffed Filet.

2 – 6oz Filet Mignon  
¼ cup Jumbo Lump Crabmeat  
¼ cup Sliced baby Portabella Mushrooms  
¼ cup Diced Onions  
½ cup Grated Fontina Cheese  
1 tsp Chopped Garlic  
1 tbs Mayonnaise  
1 tsp Dijon Mustard  
Salt & Pepper to taste  
Old Bay Seasoning to taste



Cut a pocket through the side of the filet about ¾ of the way through. Lightly season with salt and pepper. In a grill pan, heat to medium heat. Grill the filets on one side for grill marks. Stuff with the stuffing recipe below.

To make the crab stuffing, blend all ingredients above except the crab meat and save ¼ cup of the Fontina cheese to melt over top of the steaks. Lightly fold in and mix with the crab meat. Stuff the pockets with the crabmeat. Bake in a preheated 350° oven for 10 minutes. Top the filets with the Fontina cheese for the 5 additional minutes. Serve with your favorite side dish.

Great Eats!

Mike Popella