

Gentling's Filet of Beef G.F. Handel

Serving for 4

Ingredients

4 med sized Bacon wrapped ^{pot} filets

4 slices of good rye bread

1 can pate de fois gras

clarified Butter

McCormick's Beef gravy mix

1 can large button mushrooms with juice

Madeira wine

1 can Beef Stock Seasonings

Garlic powder

Tarragon

Basil

fresh ground Black Pepper

Worcestershire

Madeira Sauce

Make the sauce according to package directions using beef stock a little mushroom liquid and the Madeira instead of water.

Season the sauce ^{with} a good pinch $\frac{1}{4}$ tsp of Tarragon a small pinch of Basil about $\frac{1}{8}$ tsp and the garlic powder about $\frac{1}{4}$ tsp or to taste. This Sauce should taste distinctly of Madeira

The Filets

Season both sides ^{of each filet} with

Garlic Powder, a pinch each of Tarragon + Basil and ground pepper + a little Worcestershire. fry in a small amount of butter until very brown on one side, turn + Cook briefly ~~again~~ until done

With a glass or cookie cutter cut out the circles of rye bread the size of the filets and fry them in butter until crisp. ~~set aside on the plate~~ ^{each serving plate}

~~on the plate~~ To assemble

Put a generous amount of pate ~~on the rye~~ ^{on the rye} cruton. place the filet on top with and sauce it artfully in a cross pattern. ~~Place a~~ ^{sprinkle} with a little parsley and serve

On a side plate serve buttered ~~potatoes~~ ^{asparagus}

→ Put a generous amount of pate on each and place each upon a plate

For a wine we recommend a 1959 Chateau Lafitte Rothschild in commemoration of George Fredric Handel's death.

Chateau

not much room for garnish