



# WHOLE FILET MIGNON WITH GRILLED SHRIMP KABOBS

**PREP TIME:** 30 MINUTES

**COOK TIME:** 40 MINUTES

**SERVES:** 4



## INGREDIENTS

1-6 lb filet mignon, trimmed & drained  
14-12 inch skewers  
48-16x20 shrimp  
4 cloves garlic, minced  
4 shallots, minced

## MARINADE

1 tbsp Dijon mustard  
2 tbsp cayenne pepper  
1 tbsp butcher black pepper  
4 cloves roasted garlic  
1 tsp mustard powder  
3 cups canola oil  
Kabobs  
24 cherry tomatoes  
3 red peppers, diced  
3 yellow peppers, diced

## DIRECTIONS

1. Combine all ingredients for marinade and marinate filet for 24 hours.
2. Roll steak in coil and skewer.
3. Grill on high heat for 15 minutes.
4. Flip over and close the cover of the grill. Roast for 15-20 minutes or until rare.

## GARNISH

1. Marinate shrimp in the same marinade overnight.
2. On 12 inch skewers, alternate shrimp and vegetables.
3. Grill skewers for approximately 3 minutes on each side or until cooked.
4. Serve skewers in filet.

