

Black Peppercorn Crusted Filet with Maple glaze and Pan fried Bacon



INGREDIENTS

Filet	8 oz (1 each)
Cracked Black Pepper	1 tsp (per filet)
Chef Nicole Spice	½ tsp (per filet)
Pure Maple Syrup	1 oz vol
Maple Brown Sugar Butter, room temp*	1 Tbs
Pan Fried Bacon, Chopped	2 Tbs

PREPARATION

1. Roll filet in fresh cracked pepper and Chef Nicole Spice until evenly coated.
2. Grill until desired temperature is reached, basting with brown sugar butter and maple syrup
3. When filet is done, let rest for 3 minutes then top with 1 Tbl of maple sugar butter and sprinkle with pan fried bacon.

*See Reverse for Brown Sugar Butter

After Work with Chef Nicole™



After Work

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SIPS, INSIDE TIPS & TREATS!

Black Peppercorn Crusted Filet with Maple glaze and Pan fried Bacon

- *Brown Sugar Butter
- 2 C Brown Sugar
- 2 C Softened Butter
- 1 C Maple Syrup
- ½ C Maple Sugar Liquor

Mix ingredients with mixer and store at room temp for use.