

Good Eats *Recipes*

Filets Mignons with Salsa

What You Need:

1 scallion
1/4 cup hoisin sauce
1 1/2 tablespoons soy sauce (preferably Kikkoman)
2 teaspoons grated peeled fresh gingerroot
1 teaspoon Worcestershire sauce
four 1 1/4-inch-thick filets mignons (tenderloin steaks)
GOOD EATS Papaya-Mango Salsa

Directions:

Make marinade: Finely chop scallion and in a bowl whisk together with remaining marinade ingredients.

In a large heavy-duty sealable plastic bag combine marinade and steaks, turning steaks to coat with marinade, and seal bag, pressing out excess air. Marinate steaks at room temperature 1 hour. Prepare grill.

Remove steaks from marinade, discarding it, and grill steaks on an oiled rack set 5 to 6 inches over glowing coals, 3 to 4 minutes on each side for medium-rare. Transfer steaks with tongs to a platter and let stand 5 minutes. Serve steaks with salsa.