

Name _____

Fancy Filet Mignon and Marvelous Mash Potatoes

Short Answer Key

1. Seasoning the filet mignon steaks enhances their flavor and adds a delicious taste. It also helps create a flavorful crust during searing.
2. The mashed potatoes are tender enough when they can be easily pierced with a fork.
3. Letting the filet mignon steaks rest allows their juices to redistribute throughout the meat, making them juicier and more flavorful.
4. An oven-safe skillet is used to sear the steaks on the stovetop and then transfer them directly to the oven for even cooking.
5. Possible toppings or sauces for filet mignon include mushroom sauce, peppercorn sauce, or a red wine reduction sauce.

