



## Filet-a-tini

*Submitted by*  
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### Ingredients

1 pound filet tips or your favorite cut (if you use sirloin or strip steak, I like to marinate in 1/4 cup olive oil, 2 tablespoons soy sauce and 1 teaspoon Montreal Steak Seasoning for 4 to 6 hours)  
4 cups mashed potatoes (use butter and cream for the best flavor)  
1 cup red wine demi-glace or you can use gravy  
Chopped microgreens for garnish  
Martini glasses for serving

### Directions

1. Grill your steak to your liking. Once the steak is ready, cut into small strips about ½ wide and 1 inch long.
2. Prepare the mashed potatoes by boiling or steaming your potatoes and mixing with butter, cream, salt and pepper.
3. The wine demi-glace should be heated until a low boil.
4. Chop your greens in small pieces.
5. Place a small scoop of potatoes in the bottom of your martini glass. Layer 3 or 4 strips of steak across the top, drizzle your demi-glace and top with a sprinkle of greens. Voila!