



*Chad, Freddy, Papa, Jason and Grandma*

## *Filet Mignon with Horseradish Gravy*

*Stephanie Collins*

- |                                |                                       |
|--------------------------------|---------------------------------------|
| 4 (5 oz.) filets               | ½ cup red wine                        |
| ¼ tsp. salt                    | 2 ½ Tbsp. horseradish                 |
| ¼ tsp. pepper                  | 1 (8 oz.) pkg. sliced fresh mushrooms |
| 1 (¾ oz.) pkg. brown gravy mix |                                       |
| 1 cup water                    |                                       |

Heat a heavy nonstick skillet over medium-high heat until hot. Sprinkle steaks with salt and pepper. Add steaks to hot skillet; cook 1 minute on each side. Place steaks in a small greased baking dish.

Add gravy mix and next 3 ingredients to skillet. Bring to a boil, reduce heat, and simmer, stirring constantly, until thickened. Stir in mushrooms. Pour mixture over steaks. Bake, uncovered, at 350° for 15 minutes or to desired doneness.