



## RECIPES

### **Carpetbag Steak with Roasted Anaheim Chiles**

2 beef tenderloin filets (ask your butcher to cut them 2" thick)  
8 raw oysters (can use the ones in the clear plastic container)  
4 medium Anaheim chiles, roasted, peeled, stemmed, and seeded  
1 large garlic clove, minced  
1/4 stick butter  
salt and freshly ground black pepper

Cut the filets from the side using a sharp knife, almost all the way through, to form a pocket in the meat. Chop roasted Anaheim chiles and saute' with oysters, garlic, and salt and pepper to taste in butter for about two minutes until just heated through. Stuff four oysters and 1/2 of the Anaheim chiles using a slotted spoon into each filet and seal the seams with toothpicks. Take the remaining garlic butter from the saute' and baste the outsides of the filets. Salt and pepper steaks additionally if desired. Broil or grill the steaks to desired doneness. Serve with a baked potato and salad. Enjoy!!