SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Full-Blood Wagyu Filet Mignon

with Creamy Peppercorn Sauce

The ultimate steakhouse indulgence, made at home.



Tender Perfection • Silky Sauce • Exceptional Flavor

FULL RECIPE & CHEF TIPS ON PAGE 2

Full-Blood Wagyu Filet Mignon

with Creamy Peppercorn Sauce

PREP 10 MIN • COOK 15–20 MIN • REST 5–10 MIN • SERVES 2

INGREDIENTS

- ☐ 2 Sunday River Ranch Full-Blood Wagyu filet mignon steaks (6–8 oz each)
- ☐ Kosher salt and freshly cracked black pepper
- ☐ 1 tsp high-heat oil (only if needed)
- ☐ 1 tbsp unsalted butter
- ☐ 1 small shallot, finely minced
- ☐ 1 tsp lightly crushed whole black peppercorns
- ☐ 1/3 cup unsalted beef stock
- ☐ 1/3 cup heavy cream
- ☐ 1 tsp Dijon mustard (optional)
- ☐ Fresh parsley, for garnish

THE METHOD

1. Season — Pat filets dry. Season both sides with salt and pepper.

2. Preheat — Heat a heavy skillet over medium-high heat until hot.

3. Sear — Add oil if needed. Sear filets about 2–3 minutes per side, turning to develop an even golden crust.

4. Finish — Lower heat and add butter. Cook to preferred temperature, checking with a thermometer; thickness affects timing.

5. Rest — Transfer filets to a board; rest 5–10 minutes.

6. Sauce — Lower heat. Soften shallot in pan drippings for 1 minute. Add peppercorns and stock; simmer to reduce by half. Stir in cream and Dijon; simmer gently until lightly thickened.

7. Serve — Spoon sauce over filets and garnish with parsley.

RANCH TIP

Full-Blood Wagyu is richly marbled: use a light hand with sauce so the beef shines.

For medium-rare preference, aim for a final 130–135°F, allowing for carryover heat.

USDA food-safety guidance: cook whole steaks to 145°F and rest at least 3 minutes.