

Filet Mignon with Sauce au Poivre and Confit Potatoes
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Slow Food Fast column by Kitty Greenwald
Recipe by Chef Charlie Mitchell, Saga in New York City

Total Time: 35 minutes

Serves: 4

Ingredients

4 (5- to 6-ounce) filet mignon steaks
2 pounds baby potatoes
6½ cups extra-virgin olive oil
3 cloves garlic, smashed
4 sprigs thyme
Flaky salt and freshly ground black pepper
¼ cup green peppercorns
2 shallots, minced
⅓ cup brandy
½ cup beef or chicken stock
1 cup heavy cream

Directions

1. Let steaks rest at room temperature for at least 20 minutes before cooking.
2. Meanwhile, set a large pot over medium heat. Add potatoes, enough oil to cover (4-6 cups), garlic, thyme and a good pinch of salt. Simmer gently, making sure oil never boils, until largest potato is tender, 15-20 minutes. Turn off heat. Keep potatoes in oil until ready to serve.
3. Season steaks generously with salt and pepper. Place a large sauté pan over medium-high heat. Once hot, add 2-3 tablespoons oil. After 30 seconds, lay in steaks. (If necessary, work in batches to avoid crowding.) Sear until a golden crust forms, 2-5 minutes. Flip and sear reverse, 2-5 minutes. Continue cooking, flipping frequently, until steaks reach desired doneness, about 6 minutes more for medium-rare. Transfer steaks to a cutting board and let rest at least 5 minutes.
4. Wipe out pan and set over medium heat. Add 2 tablespoons oil, peppercorns and shallots, and sweat until shallots are translucent, 2-4 minutes. Carefully add brandy (it may flame), and cook off alcohol, 1-2 minutes. Add stock and simmer until reduced by half, 3-5 minutes. Add cream and simmer until flavors meld, about 2 minutes.
5. Use a slotted spoon to remove potatoes from oil. (Save oil for another use.) Spoon sauce over steaks and serve with warm potatoes.