



Surf and Turf With White Wine Sauce

Ingredients

- 2 Creekstone Filet Mignons
(or your favorite cut)
- 8 ounces Jumbo Shrimp
- 1-2 tablespoons olive oil
- White Wine Sauce:
- 3 tablespoons unsalted butter
- 6 cloves garlic
- 1/4 cup dry white wine (we used Pinot Grigio!)
- 3/4 cup heavy cream
- 1/4 cup Parmesan cheese
- 1 tablespoon parsley, chopped

Directions

1. Season steaks all over with salt and pepper. Heat a large iron skillet over medium-high heat. Sear/grill steaks for 4-5 minutes each side until browned and cooked to desired doneness. Allow steaks to rest.
2. Melt 2 tablespoons butter then add shrimp to the skillet. Season to taste with salt and pepper and cook for about 2 minutes. Remove from the pan and set aside.
3. Add the rest of butter to the same pan and saute garlic for 30 seconds. Pour in the white wine, and allow to reduce for 5 min, while scraping any bits off of the bottom of the pan.
4. Lower heat to medium and add the heavy cream. After sauce comes to a simmer toss in the parmesan cheese; allow to melt through the simmering sauce. Season with salt and pepper to your taste.
5. Combine shrimp back and coat in sauce then serve with your steaks!