

# Recipe Card

• Recipes and Wisdom for Home Cooks •

Three Women  
IN THE KITCHEN

ThreeWomenintheKitchen.com

## Mock Filet Mignon

RECIPE NAME

American

CUISINE

20 minutes

TIME TO PREPARE

20-25 minutes

TIME TO COOK



## INGREDIENTS

### Ingredients

4 ounces chopped mushrooms  
1 medium onion, chopped  
1 tablespoon butter  
2 pounds ground beef  
½ baking potato, shredded, and squeeze out excess moisture  
1 egg  
¼ cup ketchup  
1 tablespoon flour  
1 tablespoon Worcestershire sauce  
1 teaspoon salt (sorry Mom, I added 2 teaspoons)  
1 teaspoon pepper  
4 to 8 slices bacon

## LET'S START COOKING

1. Sauté mushrooms and half of onion in butter. In a large bowl, mix the rest of onion and remaining ingredients. Shape into 8 large or 10 smaller patties.
2. Top half of the patties with the onion and mushroom mixture. Cover with plain patties, pressing edges together to seal. Shape into the form of a filet (about 1½ inches thick) and wrap edges with bacon, fastening with toothpicks.
3. Place on a broiler pan and broil six to 7 inches from heat for 10 to 13 minutes on each side (if you're making smaller patties, the cook time will likely be around 10 minutes). It also depends on how much pink you like in your patty.

**Yield: Up to five patties**