

CopyCat Benihana Hibachi Chateaubriand Steak

Ingredients

1/2 cup + 2 tablespoons Butter
2 teaspoons crushed or minced Garlic
2 tablespoons minced Parsley minced
1 tablespoon freshly squeezed Lemon Juice
Salt and freshly ground Black Pepper to taste
2 pounds Beef Tenderloins
1/2 cup Watercress chopped

Directions

Add all butter to a large sauce pan.

Place over medium heat and melt.

When butter is hot, but not burnt, add in garlic. Sauté until garlic is tender and fragrant, about 5 – 6 minutes.

Add parsley, lemon juice, salt and pepper. Stir to mix.

Remove from heat and cool to room temperature.

Pour into a small, sealable container, Place in refrigerator overnight, or until solid.

When ready to cook, preheat grill.

Trim beef tenderloins of unnecessary fat. The tenderloins should be about 1-inch thick. If they are too thick, pound to flatten.

In a large sauce pan, melt 2 tablespoons of prepared butter.

Spoon melted butter over meat and spread with the back of a spoon to coat.

Season with black pepper, to taste.

Place tenderloin on hot grill. Sear on each side for about 4 minutes.

Reduce heat, or move meat to a cooler part of the grill, and continue grilling until tenderloins reach the desired doneness.

Remove from grill and slice into 1/2-inch thick slices.

Serve garnished with watercress, remaining butter mixture and a variety of Dipping Sauces.