

# CopyCat Longhorn Steakhouse Flo's Filet

## Ingredients

4 (8 oz) beef tenderloin fillets  
1/2 cup unsalted butter, softened  
1 tbsp minced garlic  
1 tbsp chopped fresh parsley  
1 tbsp kosher salt  
1 tsp freshly ground black pepper

## Directions

Preheat grill to medium-high heat or preheat a large skillet to medium-high heat.

Season each filet with salt and pepper on all sides.

Grill or pan-sear fillets for 5-6 minutes on each side or until desired doneness.

In a small bowl, mix together the softened butter, garlic, parsley, salt, and pepper until well combined.

Once the fillets are cooked, top each filet with a generous tablespoon of the garlic butter.

Let the butter melt over the steaks for 1-2 minutes before serving.