



# Bacon Wrapped Filet Mignon Holiday Feast

## A Special Dinner for Special Days

Hello, my dear. Come sit a moment. Let's talk about a feast. This is not for every Tuesday. This is for birthdays, holidays, or "I love you" days. It is bacon-wrapped filet mignon. It sounds fancy. But we can make it together.

I made this the first time for my husband's 50th birthday. I was so nervous. But when he took a bite, he just closed his eyes and smiled. I still laugh at that. A good meal can say what words sometimes cannot. That is why this matters. Food is a quiet, delicious kind of love.

## Keeping Things Simple

Great food does not need a hundred ingredients. It needs good ones. We use just a few things here. A beautiful piece of beef tenderloin. Some salty bacon. A little oil, salt, and pepper. That is all.

Fun fact: The name “filet mignon” is French. It means “dainty fillet” or “cute steak.” Isn’t that sweet? Our job is to treat it kindly. We pat it dry. We give it a good sprinkle of salt and pepper. This simple step matters so much. It makes all the flavor come alive.

## The Bacon Blanket

Now for the fun part. We wrap each steak in a bacon blanket. The bacon must hug the steak tight. You might need to stretch it a little. Use a toothpick to pin it shut. It’s like putting a cozy scarf on it.

This does two things. It keeps the steak juicy inside. And it gives it a crispy, salty jacket. Everyone loves that surprise. Do you have a favorite food that gets wrapped up? Maybe a dumpling or a burrito? I’d love to hear yours.

## Two Steps to Perfect

We cook this in two easy steps. First, a slow roast in a warm oven. This cooks the steak gently all the way through. Then, a quick sizzle in a hot pan. This makes the bacon crispy and the outside brown.

The most important step comes next. You must let the steak rest. Take it off the heat. Cover it loosely with foil. Wait ten minutes. I know it’s hard to wait! But this lets the juices settle back in. If you cut it too soon, all the good flavor runs out onto the plate.

See also Starlight Pecan Toffee Shortbread

## Your Turn at the Table

After it rests, gently pull out the toothpicks. The bacon will stay put. Then, serve it right away. Doesn't that smell amazing? The mix of the rich beef and smoky bacon is pure happiness.

This meal turns a normal day into a memory. That is a wonderful thing to do for someone. Who would you love to make this for? Tell me about them. And what side dish do you think goes best? Creamy mashed potatoes or maybe some green beans? Let me know what you choose.

## Ingredients:

Ingredient	Amount	Notes
Kosher salt	2 teaspoons	
Pepper	1 teaspoon	
Center-cut beef tenderloin roast	1 (2-pound)	Trimmed
Bacon	4 slices	
Vegetable oil	1 tablespoon	



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### Instructions

**Step 1:** First, move your oven rack to the middle. Heat your oven to 275 degrees. Place a wire rack on a baking sheet. Mix your salt and pepper in a little bowl. Cut your tenderloin into four even steaks. Pat them dry with a paper towel. Sprinkle the salt and pepper all over them. (Patting them dry helps the seasoning stick!)

**Step 2:** Now, wrap each steak with a slice of bacon. Stretch the bacon a little as you go. Use a toothpick to pin the ends together. Place the steaks on your wire rack. Roast them until they reach 115 degrees inside. This takes about 40 minutes. I still laugh at the time I forgot the toothpicks! What's your favorite kitchen helper tool? Share below!

**Step 3:** Next, heat oil in a big skillet until it's very hot. Place each steak on its side, bacon-seam down. Cook until the bacon is nice and brown. Turn them as needed. Then, lay them flat to brown the tops and bottoms. Doesn't that smell amazing? (Use tongs so you don't get splashed!)

See also [Golden Crisp Christmas Potato Cake](#)

**Step 4:** Finally, move the steaks to a plate. Tent them loosely with foil. Let them rest for a full 10 minutes. This keeps them juicy. Gently pull out the toothpicks. Try to keep the bacon wrapped. Now they are ready to serve. What a beautiful holiday meal you've made!

### Creative Twists

This recipe is wonderful as-is. But sometimes, it's fun to play. Here are three simple twists for your next feast. They add a little extra sparkle to



your plate. My grandson loves the herby one.

**Brush the bacon with a little maple syrup before roasting. Press chopped fresh herbs onto the steaks before wrapping with bacon. Add a thin slice of sharp cheddar under the bacon wrap.** Which one would you try first? Comment below!

## Serving & Pairing Ideas

This steak feels like a celebration. I love serving it on a big platter. Scatter some fresh rosemary around it. It looks so pretty. For sides, creamy mashed potatoes are a must. Buttery green beans are perfect, too. They balance the rich, smoky bacon.

For a drink, a glass of smooth red wine is lovely for the grown-ups. For everyone, sparkling apple cider in a fancy glass feels special. It's all about making a happy memory at the table. Which would you choose tonight?



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### **Keeping Your Feast Cozy for Later**

Let's talk about leftovers. This dish is best fresh, but you can save it. Let the steaks cool completely first. Then wrap each one tightly in foil. Pop them in the fridge for up to three days.

To reheat, be gentle. Use a low oven, about 250 degrees. Warm the wrapped steak for 15-20 minutes. This keeps it from getting tough. I once microwaved one and it got chewy. We learned our lesson that day!

You can batch cook for a party. Just double everything. Use two baking sheets so the steaks aren't crowded. Cooking them evenly matters for a happy table. It means less stress when your guests arrive.

See also Creamy Christmas Potato Bake

**Have you ever tried storing it this way? Share below!**

### **Little Fixes for a Perfect Dinner**

Sometimes the bacon won't stay put. Stretch it gently around the steak. Use two toothpicks if you need to. I remember when my bacon kept popping off. A second pick solved the problem easily.

Your steak might not brown well. Make sure your pan is very hot first. Pat the steak dry again before searing. This gives you that lovely, crispy crust. A good sear locks in wonderful flavor and juice.

The steak could be overdone. Trust your thermometer, not just the clock. Letting it rest is the final key step. This lets the juices settle back in. Getting it right builds your cooking confidence every time.



**Which of these problems have you run into before?**

## **Your Quick Questions, Answered**

**Q: Is this recipe gluten-free?**

A: Yes, it is! All the ingredients are naturally gluten-free. Just check your bacon label to be sure.

**Q: Can I make it ahead?**

A: You can do step one early. Wrap the steaks and keep them in the fridge. Cook them just before serving.

**Q: What if I don't have vegetable oil?**

A: Any neutral oil works. Try canola or avocado oil. You just need something for searing.

**Q: Can I cook more than four steaks?**

A: Of course! Use a bigger pan. Cook in batches so you don't crowd them. Crowding makes them steam.

**Q: Any optional tips?**

A: Add a sprig of thyme to the pan. It makes the kitchen smell like a holiday. \*Fun fact: letting meat rest makes it more tender!\*

**Which tip will you try first?**

## From My Kitchen to Yours

I hope you love this special meal. It feels fancy but is quite simple. The best dinners are shared with loved ones. I would love to hear about your cooking adventure.

**Have you tried this recipe?** Tell me all about it in the comments. Share your stories or your own little twists. It is so nice to cook together, even from afar.

Happy cooking!  
—Elowen Thorn.



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