
Filet Mignon with Martini Marinade and Crumbled Blue Cheese

Marinade

- 2 tablespoons gin
- 2 tablespoons extra virgin olive oil
- 1 tablespoon juice from a jar of green olives
- Zest of 1 lemon
- 1/4 teaspoon freshly ground black pepper

- 4 filets mignons, each about 8 ounces and 1-1/4 inches thick
- 4 green olives stuffed with pimentos
- 4 white cocktail onions
- 4 toothpicks
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 ounces blue cheese

To make the marinade: In a small bowl, whisk the marinade ingredients.

Place the filets mignons in a large plastic resealable bag. Pour in the marinade. Press out the air, seal the bag, and turn a few times to distribute the marinade. Refrigerate for 1 to 2 hours.