

Beef Fillets in Creamy Gouda Cheese Sauce

Ingredients:

- 2 cups heavy cream
- 2 ounces Apple Smoked Gouda Cheese
- 1 1/2 tablespoons freshly grated Parmesan
- 1/2 teaspoon kosher salt
- 1/2 teaspoon freshly ground black pepper
- 1 1/2 tablespoons minced fresh parsley (I used dried because that's all I had)
- 4 beef fillets (mine came pre-wrapped with bacon)
- 4 tablespoons crumbled feta cheese

Directions:

Bring the heavy cream to a full boil in a medium saucepan over medium-high heat, then continue to boil rapidly for 45 to 50 minutes, until thickened like a white sauce, stirring occasionally. (You will need to keep a close eye on it because it will boil over very quickly if you're not careful!)

Meanwhile, grill the fillets. Cook over high heat for about 3 minutes on each side. Then continue cooking on low heat for about 8 minutes more per side. Fillets should be cooked medium rare. They should NEVER be cooked past medium.

Remove the cream from the heat and add the Gouda, Parmesan, salt, pepper, and parsley. Whisk rapidly until the cheeses melt.

Place 1 tablespoon of crumbled feta on top of each fillet, spoon sauce over, and finally sprinkle parsley on top. Serve warm.