

US CONGRESS
Martin Babinec
JOB CREATOR ★ INDEPENDENT ★ ENTREPRENEUR

MARTIN BABINEC'S FAMOUS SECRET RECIPE HAS ARRIVED!

Dear Friends,

While we've received many compliments about our campaign ads, none has been more popular than the [backyard barbeque](#) featuring our job creator friends and supporters.

Over the last three months, I've been approached several hundred times by people who walked up and asked if they could have the "secret recipe" mentioned in the ad's closing. That one line has turned out to be a great avenue to start conversations, build relationships and make my candidacy memorable for many.

It's now time to acknowledge there is indeed a secret recipe and I'm ready to share it with you in appreciation for your support and signing up for email updates on [BabinecForCongress.com](#).

Thank you to chef Mike Liscio for helping me come up with this amazing dish. It's the perfect pairing to the [Babinec JOBS Plan](#).

Enjoy!

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SOUTHWESTERN FILET MIGNON WITH ROASTED CORN BUTTER SAUCE

By
Mike Liscio

Mix all the ingredients for the rub. Season both sides of steaks then refrigerate. Soak the corn in cold water for 10 min.

Place corn on grill on medium heat turning occasionally for 30 minutes or until corn is soft.

At the same time cut the bell peppers and jalapeno in half and remove seeds. Roast the peppers with the corn until the peppers are soft. Shuck the corn and remove the corn from the cob. Put corn in mixing bowl. Dice peppers and add to the corn. Add remaining ingredients and mix together.

Turn the grill on high and sear steaks on both sides. Cook until desired temp.

One minute before steaks are done top the steaks with the butter sauce and close the lid. Turn heat off remove lid and serve immediately.



INGREDIENTS

*3 eight ounce beef tenderloin filets
8 tablespoons butter softened
1.5 tablespoons shallots, minced
1 tablespoon cilantro, chopped
2 ears of corn
1 red & 1 green bell pepper
1 jalapeno pepper
2 tablespoons adobo sauce
1/2 tablespoon fresh lime juice
Salt and pepper*

Steak rub

*2 tablespoons chili powder
2 teaspoons ground cumin
2 tablespoons paprika
1 teaspoon black pepper
1 tablespoon ground coriander
1 teaspoon cayenne pepper
1 tablespoon garlic powder
1 teaspoon crushed red pepper
1 tablespoon salt
1 tablespoon dried oregano*