

Filet Mignon with Blackberry Reduction Sauce

Great steaks and wonderful wines complement each other so beautifully, we like to share a bottle of our Reserve Cabernet with friends and guests. This recipe is simple; yet elegant and when garnished with a few fresh blackberries, is a striking way to showcase our Cabernet and Filet Mignon.

4 Six-Eight Ounce Filet Mignon Steaks seasoned with kosher salt and freshly ground black pepper.

3-TBSP Grapeseed Oil

1/4 Cup finely diced white onions

1 Minced Garlic Clove

1-Cup Cabernet Sauvignon

2 Cups Low Salt Beef Broth

1/4-Cup Blackberry Jam

3 Toasted Juniper Berries

4 TBSP Sweet Cream Butter

Over medium high heat, add oil to a large cast iron skillet until oil is hot. Sear steaks for three minutes on each side. Remove from skillet and transfer to platter, tent with aluminum foil. Set aside.

In the same skillet lower heat to medium, sauté the white onions and garlic for 3 minutes, add wine scraping any bits from the bottom of the pan. Reduce by half. Add broth, jam and juniper berries, reduce by half again. Whisk in butter. Top each steak with 1/4 of the reduction sauce.

Recipe by Sandy Taylor Carlson