



MADROÑA

Filet Mignon with Mushrooms and Merlot

Adapted from Bon Appetit, May 2001

Ingredients

3 tablespoons butter
2 tablespoons olive oil
12 ounces button mushrooms, thinly sliced
½ cup minced shallots (about 3)
4 garlic cloves, minced
1 tablespoon chopped fresh thyme

4 5-ounce filet mignon steaks (each about ¾ inch thick)
½ cup Merlot
1 ½ cup canned beef broth
½ cup whipping cream

Directions

Melt 2 tablespoons butter with 1 tablespoon olive oil in heavy large skillet over medium heat. Add mushrooms and sauté until tender, about 10 minutes. Add ¼ cup shallots and ½ the garlic and sauté until shallots are soft, about 3 minutes. Stir in thyme; season with salt and pepper. Transfer mushroom mixture to medium bowl.

Melt remaining 1 tablespoon butter with 1 tablespoon olive oil in same skillet over medium-high heat. Sprinkle steaks with salt and pepper. Add to skillet and cook to desired doneness, about 3 minutes per side for medium-rare. Transfer steaks to plate. Add remaining ¼ cup shallots and garlic to same skillet. Sauté 2 minutes. Add Merlot and boil until reduced by half, about 3 minutes. Add broth and boil until mixture is reduced to 2/3 cup, about 6 minutes. Add cream and boil until sauce thickens slightly, about 2 minutes. Stir in mushroom mixture. Season sauce to taste with salt and pepper. Return steaks to skillet and cook until heated through, about 1 minute. Transfer to plates. Spoon sauce over and serve.

Pairing

Madroña Merlot or any Bordeaux based Madroña wine.