

FILET MIGNON WITH SAUTÉED MUSHROOMS & PINOT NOIR SAUCE

Ingredients:

Meat:

- 2 Filet Mignon steaks (or your favorite cut of meat)
- 2 tbsp. extra-virgin olive oil
- Kosher salt & freshly ground pepper (to taste)

Mushrooms:

- 8 ounces mushrooms, thinly sliced
- 2 tbsp. extra-virgin olive oil
- Kosher salt & freshly ground pepper

Sauce:

- 10 ounces Pinot Noir wine
- 3/4 ounce minced shallots
- 1/2 ounce mushrooms, thinly sliced
- 1/2 ounce carrots, thinly sliced
- 1 garlic clove, thinly sliced
- 1 thyme sprig
- Pinch of Italian parsley
- 1/2 bay leaf
- 4 ounces unsalted butter, cut into half-inch cubes, cold
- Kosher salt & freshly ground pepper (to taste)



Preparation:

Starting with the mushrooms, sauté them in olive oil along with a pinch or two of salt (to help pull the liquid out of the mushrooms), and a generous amount of fresh black pepper. Cook until mushrooms have lost their liquid and are browned. Set aside.

Combine all sauce ingredients (except for the butter, salt and pepper) in a 1 quart pot. Bring to a boil, then reduce to a simmer. Reduce the liquid until it has a syrupy consistency, about 20 minutes. Scrape everything into a strainer and press out the thickened wine. Discard the solids. You should have about 1 ounce of liquid (1/8 cup). Pour the thickened wine back into the pot and heat to a simmer (if needed, allow the liquid to further reduce down). Turn the heat down to the lowest temperature and begin vigorously whisking in the butter a few cubes at a time until they are emulsified into the red wine reduction. Whisk continuously. Continue adding a few cubes at a time, until all the butter has been incorporated. Season the sauce bit by bit with kosher salt to taste, then grind in fresh pepper to taste. Remove the sauce from the heat and set aside in a warm place (the sauce will separate if you keep it on the heat).

Sear your steak to your preferred temperature. While steaks are cooking, re-warm your mushrooms.

Presentation:

Pour an ounce or two of the Pinot Noir sauce onto one side of each plate, set your steaks on the sauce, add mushrooms on top of steak, and drizzle a little sauce on top. Serve immediately.

Suggested Wine Pairing:

Sarah's Vineyard Reserve Pinot Noir

Servings: 2

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