DAVIES VINEYARDS

RECIPE

FILET MIGNON WITH RICH BALSAMIC GLAZE

Recipe by Linda W.

PAIR WITH:

"SIMPKINS VINEYARD" CABERNET SAUVIGNON

INGREDIENTS

2 (4 ounce) filet mignon steaks

½ teaspoon freshly ground black pepper to taste

salt to taste

¼ cup balsamic vinegar

¼ cup dry red wine

PREPARATION

- Sprinkle freshly ground pepper over both sides of each steak, and sprinkle with salt to taste.
- Heat a nonstick skillet over medium-high heat.
- Place steaks in hot pan, and cook for 1 minute on each side, or until browned.
- Reduce heat to medium-low, and add balsamic vinegar and red wine.
- Cover, and cook for 4 minutes on each side, basting with sauce when you turn the meat over.
- Remove steaks to two warmed plates, spoon one tablespoon of glaze over each, and serve immediately.