

Seared Filet Mignon with Cabernet Pan Sauce

This is the ultimate steak dish for that special occasion sure to please your taste buds in every way

SERVES: 4

PREP TIME: 10 minutes

RESTING TIME: 5 minutes

COOKING TIME: 20 minutes

TOTAL: 35 minutes

INGREDIENTS

- 4 Filet Mignon steaks (6-8 oz. 2 thick)
- 2 Tsp. GC Napa Valley Lavender Tellicherry Pepper
- 2 Tsp. GC Napa Valley Cabernet Sea Salt
- 2 Tsp. Grapeseed oil (Canola Oil may be substituted)
- 1 Stick (8 Tbsp.) unsalted butter
- (Set 4 Tbsp. aside in refrigerator for pan sauce)

- 1 Bottle Cabernet Sauvignon
- 2 Cups Beef Stock- prefer unsalted



TO PREPARE

Filet Mignon

- Season steaks with Lavender Tellicherry Pepper and Cabernet Sea Salt on both sides and all around. Rub seasoning into meat with your fingers. (Steaks must be at room temperature for even cooking)
- Melt 1 Tbsp. butter with 3 Tsp. Grapeseed Oil in a large skillet (cast iron preferred) over medium/high heat setting.
- Once pan begins to smoke, add steaks, and cook for 2-3 minutes per side (once steaks are in the pan, DO NOT move for 2 minutes for best results)
- Remove steaks from heat, allow 5 minutes to rest for before serving.

Pan Sauce:

- Drain remaining oil from pan.
- Using same pan, deglaze by adding 1 bottle of Cabernet Sauvignon and 2 cups of beef stock while scraping bottom of pan.
- Bring to a boil and reduce by 75%, then remove from heat and whisk in ½ stick of cold butter (4 Tbsp.) Adding cold butter will give the sauce a glossy shine.

TO SERVE

Wow your guests with this mouthwatering dish served on a beautiful white dish to accent the colors and sauce. Spoon the mashed potatoes on the bottom of the plate, lay the steak on top and arrange the Broccolini along one side.

WINE PAIRINGS

2012 GABRIELLE COLLECTION Juxtaposition Napa Valley

The 2012 vintage had great yields that reached perfect ripening with classic elegance.

SHOPPING LIST

MEAT

- 4 Filet Mignon steaks (6-8 oz. 2 in thick)

DAIRY

- 1 Stick Butter unsalted (Needed 4 Tbsp. ½ stick- Set aside in refrigerator for pan sauce)

OTHER

- 1 Bottle Grapeseed oil (Canola Oil may be substituted) (need 2 Tsp.)
- 1 Bottle Cabernet Sauvignon
- 2 Cups Beef Stock- prefer unsalted

GC NAPA VALLEY CULINARY PRODUCTS

- GC Napa Valley Lavender Tellicherry Pepper (Need 2 Tsp.)
- GC Napa Valley Cabernet Sea Salt (Need 2 Tsp.)



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