



Filet Mignon with Blackberry Port Wine Sauce

- 4 beef tenderloin steaks (Filet Mignon), 4-6 oz. each 1 to 1 ½ in. thick
- 1 large shallot or small onion, finely diced
- 1 cup fresh or frozen blackberries, divided
- 2 cups ruby port wine
- 1 tsp. sugar
- 2 cups beef stock or broth
- 1 Tbs. unsalted butter, softened



In a saucepan bring diced shallots, ¾-cup blackberries, wine and sugar to a boil. Boil gently to reduce the wine to ½ cup (this will take 30-40 minutes). Strain pressing solids to get all liquid and set aside.

Boil beef stock in a separate pan to reduce by half (this will take about 30 minutes).

Grill steaks or pan-sear in a skillet about 6 minutes per side.

Whisk blackberry and port wine reduction into reduced beef stock. If sauce is too thin, mix 1 or 2 tsp. cornstarch with 1 or 2 tsp. cold water, whisk into sauce and boil for 1 minute. Whisk in the butter. Sauce will thicken as it cools.

Plate the steaks, drizzle with the sauce and garnish with remaining blackberries.

Serve with **Lava Cap Petite Sirah.**