



Locals Choice Club

Recipes for pairing with Locals Choice
Club June 2015 Selections

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Filet Mignon with Rosemary Blackberry Sauce

Serves 4. Pair with 2012 Pendleton Bad Kitty Red Blend.

Ingredients:

- 1.5 Tbsp. butter room temperature
- 1 cup fresh blackberries, about 6 ounces
- ½ cup red wine
- ½ cup beef broth
- 1.5 tsp. finely chopped rosemary
- 3 Tbsp. Lingonberry jelly
- ½ tsp. salt
- Freshly ground pepper to taste
- 1 tsp. flour
- 4 fillets, about ½ - ¾ lbs. each
- Salt and pepper
- 1 tablespoon olive oil

For the sauce, melt 1 tablespoon butter in a medium size saucepan over medium-high heat. Add blackberries and coat with butter. Add wine and broth and bring to a boil. Reduce to a simmer over low-medium heat, stirring frequently. Cook until liquid is reduced by half, about 4 minutes. Whisk in jelly, rosemary, salt and pepper and continue to cook for 2 minutes at low heat. Mix remaining butter and flour in a small bowl to form a paste. Whisk paste into sauce and cook until thickened, about 3 minutes.

Remove from heat and cover.

Heat oven to 425°. Pat fillets dry and season with salt and pepper on both sides. Coat a large saucepan with olive oil and heat over high heat. Add fillets and cook for 3 minutes per side or until nicely browned. Transfer pan to oven and cook for an additional 6 minutes for rare or 8 minutes for medium - rare. Remove from oven, plate and top with blackberry sauce.

