

Shenandoah Vineyards

Fillet al Barbera

4 6-8 oz Fillet Mignon 1-1½" thick

1 tsp. Olive Oil

Sprig Fresh Rosemary

Sprig Fresh Thyme

½ - ¾ cup **Shenandoah Vineyards Barbera**

Sear fillets on both sides until browned. Pour off excess oil and return fillets to pan. Use a deep sauté pan so you corner them tightly. Pour in half the wine and allow fillets to braise in wine covered for 4 minutes. Uncover, turn fillets and add remaining wine. Braise uncovered until wine reduces by half. At that point fillets should be medium rare. Remove fillets; add rosemary & thyme; reduce the wine to around 1/2 cup. (Optional - Cut in 4 tsp. of sweet butter.) Pour over the fillet at service.

Recipe By: Tony Siscosky