

# Reduction wine sauce Filet Mignon

## reduction wine sauce Filet Mignon

Filet mignon, renowned for its buttery tenderness and mild flavor transforms into something extra special when paired with a luxurious wine reduction sauce. This simple yet elegant addition combines the bold richness of red wine with shallots and fresh herbs creating a sauce that enhances the steak's natural juiciness. A wine reduction sauce is surprisingly easy to make. With just a few high – quality ingredients and a bit of patience, you can make a dish that is restaurant- worthy. Pair your filet mignon with this sauce and serve with roasted vegetables and creamy potatoes for a meal perfect for special occasions or when you want to indulge.

## Three tips for perfect reduction wine sauce filet mignon

1. Allow your filet mignon to come to room temperature for about 30 minutes before cooking. This ensures even cooking, and a perfectly seared crust and a juicy interior.
2. Season generously both sides of the steak . Use a heavy bottomed skillet like cast iron. Preheat it well before adding the oil . Sear the the filets 4-5 minutes per side for medium rare and a beautiful crust. Cook longer or shorter for your desired doneness. Let the meat rest to retain juices before slicing.
3. After searing steaks deglaze the pan with the wine ,

scraping up the flavorful bits. TIME MANAGEMENT. In the restaurant we used to say “timing is everything” and timing is everything when your cooking time

## Ingredients

- 2 filet mignon steaks (6-8 oz. each)
- Salt and freshly ground pepper
- 2 Tbsp. olive oil
- 6 Tbsp. butter divided
- 1 small minced shallot
- a few sprigs of rosemary and thyme
- 1 cup red wine
- 1 cup beef stock

## Instructions

1. Start by patting the steaks dry with paper towels. Then generously season both sides with salt and pepper.
2. Heat a cast-iron skillet over medium high heat until smoking hot. Add the olive oil and let it shimmer. Place the steaks in the pan and sear for 4-5 minutes per side for medium rare.
3. Add 2 Tbsp. of the butter tilt the pan and spoon the melted butter over the steaks for added flavor, while cooking.
4. Remove the steaks from the skillet tent with foil while preparing the wine reduction sauce.
5. In the same pan, add 2 Tbsp. of butter and the shallots cook until the shallots are soft and fragrant (4-5 minutes). Add the red wine and beef stock scrap up the brown bits from the bottom, add the rosemary and thyme and let it simmer until reduced by half about 10 minutes. Then whisk in the remaining 2 Tbsp. of cold butter cubes to create a glossy finish.
6. Slice the steaks on a diagonal pour the sauce over it.

ENJOY!!!!