
Filet with Merlot Reduction

Serves 2

1/2 c. beef broth
1/4 c. Cooper-Garrod
Merlot
1 Tbsp seedless raspberry jam
1/4 tsp. freshly ground pepper
2 slices bacon
2 beef filets

In a sauce pan over high heat, whisk together broth, Merlot, jam, and pepper. Bring to a boil and reduce to about 1/3 cup. Meanwhile, wrap one slice of bacon around the side of each filet, securing with a toothpick as necessary. Preheat a skillet and sear the bacon sides; continue with the top and bottom of the filet, about 3-4 minutes per side, or longer for desired doneness. Put steaks on warmed plates and spoon sauce over to serve. Salt and pepper to taste.

Accompany with Cooper-Garrod Merlot