

Filet with Red Wine Sauce

Serves 4

- 4 8-oz beef filets
- 2 oz olive oil
- Kosher Salt and freshly ground black pepper
- 4 oz butter
- 1.5 cups dry red wine
- 2 shallots, minced
- Parsley for garnish

About an hour before cooking, set the steaks on the counter and allow to come to room temperature. Preheat oven to 425. Rub the steaks on all sides with the oil, then season with salt and pepper. Heat a skillet (cast iron is best) over medium-high heat. Add 2 Tbsp of the butter and immediately add the steaks. Brown both sides, about 5 minutes per side. Transfer the pan to the oven and cook for another 7 - 9 minutes. Remove the pan from the oven and transfer the steaks to a plate to rest. Place the pan back on the stove over medium heat and add the shallots. Cook for 2 minutes, then add the wine. As you bring the wine to a simmer, scrape all of the fond off the bottom of the pan. Simmer until the wine reduces by half. Remove from the heat and whisk in the remaining butter. Season with salt and pepper and serve immediately.