

Beef Tenderloin

with Cranberry-Wine Sauce & Gorgonzola Cheese

2 T. butter

2 T. olive oil

2 lg. garlic cloves, sliced

1 large shallot, sliced

1 1/4 cups beef broth

1 cup + 1 T. Solterra Cabernet

1 t. corn starch

1/2 t. minced fresh rosemary

4 6-oz. beef tenderloin steaks
(each 1" thick)

1/4 cup dried
cranberries

1/2 cup crumbled
Gorgonzola cheese

1. Melt butter in saucepan over medium – high heat. Add garlic and shallot, then 1 c. broth, 1 c. wine and cranberries. Boil liquid until reduced to 1/2 cup, about 8 min. Set sauce aside.

2. Melt olive oil in large skillet over medium-high heat. Sprinkle steaks with salt and pepper. Add steaks to skillet; cook to desired doneness, about 5 min. per side for medium-rare. Transfer steaks to plate; cover loosely with foil.

3. Add rosemary, sauce, and remaining 1/4 cup broth to skillet. Mix corn starch with 1 T. wine, add to skillet, stir and boil until sauce thickens. Season with salt and pepper; spoon sauce over steaks. Top each with Gorgonzola cheese. Serves 4.

Serve with Solterra Cabernet Sauvignon.



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CHILEAN WINE.

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Reserve

CABERNET SAUVIGNON

2003

Central Valley

750 ml 13.3% AL