

Beef Tenderloin with Cherry/Pepper Sauce

Serves 4

- 4 6-oz. beef tenderloin steaks
- 1 ½ tsp. flour
- 2 tsp. black peppercorns, crushed
- 2 Tbsp. dried cherries, strip sliced
- 14 oz. can low salt beef broth
- 14 oz. can low salt chicken broth
- 2 c. Madeira
- 1 shallot, finely chopped
- 2 ½ Tbsp. butter, divided

In a large saucepan, sauté shallots in 1 Tbsp. butter 2 minutes, until soft. Add Madeira; boil 15 minutes or until reduced to ½ c. Add broths, cherries, and peppercorns. Simmer 30 minutes or until reduced to 1 ¼ c. Mix 1 ½ tsp. melted butter and flour in small bowl. Gradually whisk into sauce; simmer until slightly thickened. Salt and pepper to taste. Heat 1 Tbsp. butter in heavy skillet over high heat. Add steaks and cook as desired, about 5 minutes per side for medium-rare. Transfer to plates, spoon sauce over, and serve.

Accompany with Cooper-Garrod Cabernet Sauvignon

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