

# Bacon Wrapped Filet Mignon with Port Reduction Sauce



## Ingredients:

3 T butter  
2 T olive oil  
1/2 lb shallots - whole and peeled  
1 T sugar  
1 cup Kunde Family Winery 1904 Dessert Cuvee  
2 cups beef broth  
Salt and pepper  
4 - 8 oz. filet mignon  
4 thick cut peppered bacon slices  
8 oz cambozola cheese



## Preparation:

Prepare the sauce first. In an oven proof pan, melt butter with olive oil and shallots. Add sugar and coat shallots well. Place in a 425 degree oven for 10-12 minutes or until shallots are very browned and caramelized. Toss twice while cooking. Remove from oven and deglaze pan with wine, reducing by half. Add beef stock, bring to a boil and then reduce heat to simmer for 1/2 hour or until thickened. Taste and adjust with salt and pepper if needed.

To prepare the filet, wrap 1 piece of bacon around each filet, securing with butcher twine. Grilled the filet the desired doneness. Cut off twine and move filets to plates. Top each with a 2 oz wedge of cambozola. Pour heated sauce over the cheese to melt and serve immediately. Serves 4.