



Valentine's Day Filet Mignon

INGREDIENTS

- 1 cup Fox Run Vineyards Cabernet Sauvignon
- 1/4 cup and 2 tablespoons canola oil
- 1/4 cup and 2 tablespoons soy sauce
- 1/2 cup oyster sauce
- 3/4 teaspoon garlic, minced
- 1/2 teaspoon dried oregano
- 2 (6 ounce) filet mignon
- 2 tablespoons butter, softened
- 1/4 teaspoon Fox Run Vineyards Cabernet Sauvignon
- 3/4 teaspoon minced shallots
- 3/4 teaspoon minced green onions
- 1/4 teaspoon ground white pepper

DIRECTIONS

1. In a medium saucepan, mix together wine, canola oil, soy sauce, oyster sauce, garlic and oregano. Bring to a boil, and then remove from heat. Place in the refrigerator 1 hour, or until chilled.
2. Place filet mignon filets in a 9x13 inch baking dish, and pour the chilled marinade over them. Cover tightly with foil, and refrigerate for a minimum of 5 hours.
3. In a medium bowl, cream butter and 1 teaspoon of Burgundy wine with a hand mixer. Mix in shallots, green onions and white pepper by hand; cover tightly, and refrigerate.
4. Preheat an outdoor grill for high heat, and lightly oil grate. Preheat oven to 200 degrees F (95 degrees C).
5. Grill marinated filets to desired doneness, turning once. Place filets in a clean 9x13 inch baking dish. Dollop with the Cabernet Sauvignon butter mixture, and place in the preheated oven for a minute, or until butter is melted. Serve with your favorite side dishes.

Enjoy with Fox Run Vineyards Cabernet Sauvignon!

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita