

# Tavern on the Green Old Vine Cabernet & Fire Grilled Garlic Marinade Delectable

## Fillet Mignon

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Serves 2

### Ingredients:

- 2 (4 ounce) filet mignon steaks
- 1 tablespoon butter
- 1/2 teaspoon freshly ground black pepper to taste
- Salt to taste
- 1/4 cup **Tavern on the Green Old Vine Cabernet & Fire Grilled Garlic Marinade**
- 1/4 cup dry red wine

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### Directions:

1. Sprinkle freshly ground pepper over both sides of each steak, and sprinkle with salt to taste.
2. Heat a nonstick skillet over medium-high heat. Place steaks in hot pan, and cook for 1 minute on each side, or until browned. Reduce heat to medium-low, and add **Tavern on the Green Old Vine Cabernet & Fire Grilled Garlic Marinade** and red wine. Cover, and cook for 4 minutes on each side, basting with sauce when you turn the meat over. Add butter and swirl through sauce mixture.
3. Remove steaks to two warmed plates, spoon one tablespoon of glaze over each.

Serve immediately.