

Filet Mignon in Antler White Sauce

Ingredients:

- 4 beef Tenderloin Steaks, cut 1 inch thick (about 5 ounces each)
- 1/2 teaspoon coarse grind black pepper

Antler White Sauce:

- 1 tablespoon olive oil
 - 1 1/2 cups assorted mushrooms, such as shiitake, cremini or button, sliced
 - 2 cloves garlic, minced
 - 3/4 cup reduced sodium beef broth
 - **1/2 cup Antler White Wine**
 - 1/2 teaspoon chopped fresh thyme or
 - 1/4 teaspoon dried thyme
 - 1 teaspoon cornstarch
 - 1 tablespoon water
1. Press coarsely cracked pepper on both sides of beef steak. Heat large nonstick skillet over medium heat until hot. Place steaks in skillet; cook 10 to 13 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove to platter; season with salt, as desired. Keep warm.
 2. Heat oil in same skillet over medium heat until hot. Add mushrooms and garlic; cook and stir 3 to 5 minutes or until mushrooms are tender and browned. Add 3/4 cup beef broth, 1/2 cup Antler White and thyme to skillet, stirring until browned bits attached to bottom of pan are dissolved. Bring to a boil; cook 4 to 8 minutes or until mixture is reduced to 1 cup. Combine cornstarch and water; stir into mushroom mixture. Bring to a boil; cook 1 to 2 minutes or until sauce thickens, stirring occasionally. Season with salt, as desired.
 3. Serve steaks with sauce.