

Porcini Mushroom and Rosemary-Dusted Filet with Cabernet Honey Butter



2 10-oz beef tenderloin filets

Porcini rub

1 cup dried porcini mushrooms

3 sprigs fresh rosemary

1 tsp salt

1 tsp black pepper

Cabernet butter: $\frac{1}{4}$ cup unsalted butter (room temperature) and
1 tbsp **Beringer Founders' Estate Cabernet Sauvignon**

$\frac{1}{2}$ tsp salt

1- $\frac{1}{2}$ tsp honey

Preheat grill to medium-high heat, approximately 375 degrees.

Combine mushrooms, rosemary (leaves only), salt and pepper in a small food processor or coffee grinder. Pulse 1-2 minutes until the mixture resembles a fine powder.

Pour powder through a sieve onto a plate to extract any large pieces and set aside.

Using a small food processor, mix together butter, honey, salt and wine, and pulse until well mixed.

Dump mixture onto a piece of plastic wrap, roll up tightly into a cigar shape about 1-1/2 inches thick, and twist the ends to close. Place butter in a cold place or on ice to chill.

Salt and pepper the filets and roll them in the porcini rub mixture until the steaks have a thick coating on all sides.

Oil grill generously with olive oil. Place steaks on the grill. Grill on medium-high for 5-6 minutes on each side, flipping once.

Pull steaks from the grill and set aside to rest for 5 minutes.

To plate, slice the filet in to 3/4-inch slices. Cut a medallion of Cabernet butter and place on top of the hot steak.