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Recipe by Chef Michael Rooney

## **Grilled Beef Tenderloin Steaks with Cranberry-Port Sauce with Oregonzola Cheese**

4 tablespoons (1/2 stick) butter  
2 large garlic cloves, sliced  
1 large shallot, sliced  
1 1/4 cups canned beef broth  
1 cup ruby Port  
1/4 cup dried cranberries

4 5- to 6-ounce beef tenderloin steaks (each about 1 inch thick)  
1/2 teaspoon minced fresh rosemary  
1/2 cup crumbled Gorgonzola cheese

### **Preparation**

Melt 2 tablespoons of butter in a saucepan over medium-high heat. Add the garlic and shallot, then 1 cup of the broth, the Port and the cranberries.

Boil this liquid until reduced to 1/2 cup, about 8 minutes. Set the sauce aside.

Melt the remaining 2 tablespoons of butter in a large skillet over medium-high heat. Sprinkle the steaks with salt and pepper. Add the steaks to skillet and cook to the desired doneness, about 5 minutes per side for medium-rare. Transfer steaks to a plate and cover loosely with foil.

Add the rosemary to the skillet, then the reduced sauce and the remaining 1/4 cup of broth. Boil for 1 minute, scraping up the browned bits. Season with salt and pepper, then spoon the sauce over steaks. Top each with cheese.