

Beef Medallions w/ Brie & Port



Happy birthday to my sweet husband, Tim! (Note: I make this recipe all the time but I never measure anything so amounts are approximate)

Serves 2

6 ~ 2oz beef filet medallions

1T olive oil

salt and pepper

1T butter

1c Portabella mushrooms, sliced

1 shallot, thinly sliced

1/2c Port

1/2c beef broth

1t Dijon mustard

pinch cayenne pepper

4oz brie, cut into 2 pieces

Heat olive oil in skillet until it is shimmering and very hot. Season both sides of beef with salt and pepper, place in hot skillet and sear both about 2 minutes each side. Meat should be medium~rare at this point.

Remove meat from skillet and place on a platter. Cover with foil while sauce is being prepared.

Add butter to skillet and melt. Add mushrooms and shallot and cook briefly. Add port wine and beef broth. Bring to a boil, reduce heat and simmer 5 minutes. Add Dijon and a pinch of cayenne and simmer until slightly thickened.

Place medallions on serving plates, top with brie slice and pour sauce over brie.

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