

# BACON WRAPPED FILETS & BALSAMIC REDUCTION

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**Serves:** 4 people  
**Prep Time:** 25 min.

## Ingredients

4 Filets Mignons (5-6 oz. each)  
½ tbsp Olive oil  
½ tsp Sea salt  
¼ tsp Cracked, black pepper  
8 slices Bacon (e.g. hickory smoked)  
4 Toothpicks  
½ cup Vina Robles **2007 Halter Ranch, Meritage**  
¼ cup Balsamic vinegar  
1 tsp Brown sugar  
Salt & Pepper



## Directions

1. Brush meat with olive oil, season with sea salt and cracked pepper. Wrap two slices of bacon around each filet and secure with a toothpick.
2. Open a bottle of Vina Robles **Halter Ranch, Meritage**, and pour yourself a glass!
3. On medium heat, grill or broil filets on each side for approx. 4-5 minutes (medium-rare recommended). Place the filets on a plate, cover with aluminum foil, and let rest for about 5 minutes.
4. For the Balsamic Reduction, combine wine, vinegar, and sugar in a small saucepan. Bring to a boil and cook until mixture has reduced to about ¼ cup. Season to taste.
5. Serve grilled Filets Mignons on warm plates and drizzle with Balsamic Reduction.
6. Enjoy with the rest of the Vina Robles **Halter Ranch, Meritage!**

## Hints

- Serve with roasted or mashed potatoes, risotto, grilled bread, or your favorite pasta & veggies.
- Substitute beef with chicken breasts or filet of pork (increase cooking time on each side to approximately 6-8 minutes).

Matthias Gubler's "Winemaker's Choice of the Month" for August 2010:

**Vina Robles 2007 Halter Ranch, Meritage**

Inspired recipe creation by our **Swiss Chef, Martin Columberg**;  
a slightly smoky flavored, tender filet of beef. Enjoy!