

Cabernet Sauvignon Merlot

Prosciutto Wrapped Beef Tenderloin with Red Wine Sauce

4 6 oz Beef Tenderloins
3 tbsp olive Oil
8 sage leaves
8 slices prosciutto
1 tbsp cinnamon
Salt and pepper

Sauce

2 cups beef stock
1 cup Lizard Flat Cabernet Merlot
3 tbsp unsalted butter

- 1) Rub each tenderloin with olive oil and sprinkle with cinnamon, salt and pepper.
- 2) Place two sage leaves on each tenderloin and wrap with prosciutto
- 3) In an Oven safe pan sear each tenderloin, top and bottom for 2 minutes.
- 4) Place pan in oven and bake at 350 for 10-15 minutes (desired doneness)
- 5) Top with Cabernet sauce and serve

Sauce

- 1) In a large pot bring stock and wine to a boil. Continue to boil until liquid has reduced by half.
- 2) Remove from heat and whisk in butter.