

FILET MIGNON BALSAMIC ONION JAM CROSTINI PAIRED WITH CABERNET



INGREDIENTS

JAM

- 2 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil
- 2 large sweet yellow onions, each about 12 ounces, thinly sliced
- ½ teaspoon kosher salt
- ½ cup balsamic vinegar (not aged)
- ½ cup packed light brown sugar
- ¼ cup dried currants or raisins
- 3 filet mignon steaks, each about 8 ounces and 1½ inches thick, trimmed of excess fat
- 1 tablespoon extra-virgin olive oil
- 1½ teaspoon kosher salt
- ¾ teaspoon freshly ground black pepper

CROSTINI

- 1 baguette, cut into 25 slices, each about ½ inch thick
- Extra-virgin olive oil
- 2 garlic cloves, peeled

CREAM

- ⅓ cup sour cream
- 3 tablespoons prepared horseradish
- ¼ teaspoon kosher salt
- ½ teaspoon freshly ground black pepper
- 1 bunch fresh chives (optional)

INSTRUCTIONS

1. In a large skillet over medium-high heat, warm the butter and olive oil. Add the onions and salt. Cook until they become tender and have reduced in volume by half, about 10 minutes, stirring frequently to prevent burning.
2. Stir in the vinegar, sugar, and currants. Reduce the heat to medium-low and cook until the onions become jam-like and most of the liquid has evaporated, about 35 minutes.
3. Remove from the heat and let cool to room temperature. The jam will thicken as it cools. (The jam may be made up to 2 days ahead. Cover and refrigerate. Bring to room temperature before serving.)