

## **FILET MIGNON w/BALSAMIC REDUCTION**

(Adapted from Giada DeLaurentiis)

*The Cooks Next Door*

1/2 c. balsamic vinegar

1 Tb. sugar

1 Tb. butter

2 (5 to 6-oz.) filet mignon steaks (each about 1-inch thick)

Salt and freshly ground black pepper

1 oz. goat cheese, gorgonzola, or bleu cheese

Boil the balsamic vinegar and sugar in a heavy small saucepan over medium-high heat until reduced, stirring occasionally, about 18 minutes.

Meanwhile, preheat the broiler. Melt the butter in a heavy, oven-proof skillet over medium-high heat. Pat filet dry and sprinkle with salt and pepper. Cook the steaks to desired doneness, about 4 - 4 1/2 minutes per side for medium. Crumble the cheese over the steaks and broil just until the cheese melts, about 1 minute. Sprinkle with pepper.

Transfer the steaks to plates. Drizzle the balsamic sauce around the steaks and serve.