

Blue Cheese Filet Mignon Steak Bites with Raspberry Balsamic Reduction

The Ingredients

- (1) baguette
- Olive oil, salt, pepper, oregano
- (2) 6-8 oz filet mignon steaks
- 2 tbs. fresh garlicks
- 1 ¼ cups frozen raspberries
- 1 tsp. red pepper flakes (more or less based on spice preference)
- 2 tbs. balsamic vinegar
- One wedge of blue cheese
- Fresh parsley, chopped

The Steps

1. Preheat oven to 425 degrees
2. Slice Baguette at an angle to create crostini
3. Line crostini on baking sheet
4. Drizzle with olive oil and sprinkle with salt, pepper & oregano evenly
5. Bake in oven for 10-12 minutes until edges of crostini are browned
6. Season steaks with olive oil, garlic, salt, & pepper
7. Grill, broil or sear steaks to desired temperature
8. Place frozen raspberries, pepper flakes, balsamic, salt & pepper in small sauce pot over medium heat and bring to a boil
9. Let mixture reduce until it becomes jammy & syrupy
10. Cut blue cheese into thin square slices and place a piece on each crostini
11. Turn oven to Broil
12. Place sliced steak onto the crostini and cover with another piece of cheese
13. Broil in oven for 30 seconds, just until cheese starts to melt
14. Top with Raspberry reduction & chopped parsley
15. Enjoy with a Topsy Canyon Cabernet Sauvignon!

