

Elderberry Balsamic Glazed Filet Mignon



Ingredients:

- 2 filet mignon steaks
- 1 tbsp olive oil
- Salt & freshly cracked pepper
- 1/4 cup Oliverde Elderberry Dark Balsamic
- 1 tsp brown sugar
- Fresh thyme (optional)

Instructions:

- Pat steaks dry and season with salt and pepper.
- Heat olive oil in a skillet over medium-high heat.
- Sear steaks for 3–4 minutes per side for medium-rare.
- Remove steaks and let rest.
- Add balsamic and brown sugar to the pan; simmer until reduced and slightly thickened.
- Drizzle glaze over steaks and garnish with thyme.