

## *Beef Fillets in Brandy Balsamic Sauce*

4-6 Servings

### **Beef:**

4-6 Beef Tenderloin Fillets or Beef Top Sirloin Fillets  
1 tsp Extra Virgin Olive Oil

### **Sauce:**

8 tbsps Brandy (preferably from a oak cask)  
4 tbsps Extra Virgin Olive Oil  
4 tbsps Unsalted Butter  
2 tbsps Minced Onion  
2 tbsps Balsamic Vinegar  
dash Parsley (cut and preferably fresh)  
pinch Salt  
pinch Pepper

In a frying pan or griddle, place four to six lightly oiled beef fillets on high heat and cook to desired temperature. Beef should have a light brown shell on the outside.

In a sauce pan heat oil, butter, onion, and vinegar and raise to medium heat and cook for about 1 minute, stirring constantly. Add salt, pepper, parsley, and brandy and bring to boil on medium heat. Sauce easily burns, so keep the sauce moving while it boils. Once sauce has been reduced and very little steam is left (water in butter and brandy will boil off, once that is done) remove sauce from heat.

Serve beef smothered in sauce on top of fettuccine or egg noodles with vegetables.

