

# Beef Tenderloin Steaks with Smoky Bacon Bourbon Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	dry red wine
3		garlic clove - chopped
1 3/4	cups	beef broth
1 1/4	cups	low-salt chicken broth
1 1/2	tablespoons	tomato paste
1		bay leaf
1		fresh thyme sprig

8 ounces bacon - 1/4" pieces 1 tablespoon all-purpose flour

1 tablespoon butter 4 beef tenderloin steaks - 1" thick

1 tablespoon bourbon

Boil wine and garlic in heavy medium saucepan until reduced to 1/2 cup, about 15 minutes. Add next 5 ingredients; boil until reduced by half, about 20 minutes. Set sauce aside.

Cook bacon in heavy large skillet over med-high heat until crisp, about 8 minutes. Using slotted spoon, transfer to paper towels. Pour off all but 1 tablespoon drippings from skillet. Add flour to drippings in skillet; whisk to blend. Cook 1 minute, whisking constantly. Gradually whisk in sauce; bring to boil. Reduce heat; simmer until sauce thickens, about 2 minutes.

Meanwhile, melt butter in another heavy large skillet over med-high heat. Sprinkle steaks with salt and pepper. Add to skillet and cook to desired doneness, about 4 minutes per side for med rare. Transfer steaks to plates.

Mix bacon and bourbon into sauce. Season with salt and pepper. Spoon over steaks.