



Red Wine-Marinaded, Roasted Beef Tenderloin With Herb-Horseradish Crust

Yields: 10-12

Active Time: 20 min.

Total Time: 1 1/2 hrs.

Why this recipe works:

- 1 Beef tenderloin, a lean and non-marbled cut, benefits from a flavorful marinade that's repurposed as a pan sauce.
- 2 Searing the meat before it's finished in a high oven gives it a nicely browned crust while keeping the lean meat moist and juicy inside.
- 3 A bright, creamy, herb-laden horseradish cream adds an extra layer of flavor and richness.

Note: The horseradish cream sauce may be made and refrigerated for up to four hours ahead

Ingredients

1 For the Beef:

- 2 1 whole (6-pound) beef tenderloin, trimmed of visible fat and silver skin
- 3 1/2 cup red wine
- 4 1 1/2 tablespoons fresh juice from 1 to 2 lemons, divided
- 5 3 tablespoons olive oil, divided
- 6 3 medium cloves garlic, minced (about 1 tablespoon)
- 7 1 teaspoon dried oregano
- 8 1/2 teaspoon dried thyme
- 9 4 teaspoons fresh dill, divided use
- 10 Kosher salt and freshly ground black pepper
- 11 1/2 cup homemade or store-bought low-sodium beef or chicken stock
- 12 2 tablespoons butter

13 For the Herb-Horseradish Cream:

- 14 1 1/2 cups sour cream
- 15 2 teaspoons prepared horseradish
- 16 2 tablespoons minced fresh flat-leaf parsley
- 17 2 teaspoons minced fresh mint leaves

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Procedures:

1. Place trimmed beef tenderloin in a resealable bag. Add wine, 1 tablespoon lemon juice, 1 1/2 tablespoons olive oil, garlic, oregano, thyme, 2 teaspoons dill and 1/2 teaspoon each salt and pepper. Seal, squish around to combine and place in the refrigerator to marinate for 4 to 6 hours
2. When ready to cook, adjust oven rack to lower-middle position and preheat oven to 425°F. Remove meat from the refrigerator and pat dry with paper towels.
3. Season meat with salt and pepper. Fold small end of tenderloin back on itself by a few inches to create an even thickness. Secure meat with kitchen twine at 2-inch intervals to create an evenly sized roast.
4. Heat 1 1/2 tablespoons oil in a large, oven-safe roasting pan or Dutch oven until shimmering. Sear meat until well browned on all sides, about 8 minutes total. Add marinade to the pan and scrape up any browned bits from the bottom of the pan. Transfer meat to the oven to cook until meat reaches an internal temperature of 125°F as registered on an instant-read thermometer for medium-rare, 20 to 30 minutes.
5. Remove meat from the oven, transfer to a platter and allow to rest for 10 minutes. While the meat is resting, deglaze the pan on the stove top over

medium-high heat, adding beef broth and scraping up browned bits from the bottom of the pan using a wooden spoon. Swirl in butter to finish the sauce. Taste and adjust seasonings, if necessary.

6. In a small bowl, mix the sour cream, horseradish, parsley, mint, remaining 2 teaspoons dill and remaining 1/2 tablespoon lemon juice.
7. Season with salt and pepper and stir to combine.
8. Cut string from roast and discard. Slice meat and place on a platter.
Drizzle with pan sauce and serve immediately with horseradish cream.