

Roast Tenderloin of Beef in a Port Marinade

Napa County Fair BBQ Cooking Contest Winning Recipe and
Best of Show, 1995 Created by Marc and Marci Vogel

Serves 4-6

Marinade Ingredients:

2 lbs. Beef Tenderloin
1 cups brown sugar
1/2 cup Port Wine
1/2 cup White or Chardonnay wine
1 pinch Herbs of Provence
1/2 tsp. Salt
1/2 tsp. Pepper
1/4 cup Olive Oil

Sauce Ingredients:

1 cup Veal or Beef Stock
Herb Rub of: Garlic, Cayenne, Rosemary,
Freshly Cracked Black Pepper,
Salt TT (to taste)
1 Tbsp. Fresh chopped Parsley

Procedure:

Prepare the marinade and put the beef tenderloin in the marinade. Let marinade for 24 hours in either your refrigerator, or in a cool place in your kitchen.

After marinating, pat the beef tenderloin dry with paper towels, put in a large bowl, and cover with 1/2 cup olive oil. Add your herb rub generously over the loin, letting the olive oil stick the herbs to the meat.

Preheat oven to 500 degrees.

Put the tenderloin in for 22 minutes on a rack. When firm to the touch, take out and let the meat rest for 10 to 12 minutes before angle slicing lengthwise "bias cut" with the grain of the meat. Take your drippings from the drip pan under the meat and deglaze with another 1/2 cup of port wine. After deglazing, add 1/2 cup beef stock. Reduce over high heat to half, and whip in 1 tablespoon butter, salt, and pepper to taste. Spoon the sauce over your sliced tenderloin on a warm plate or platter. Garnish with fresh herbs from your garden.

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