

### **Beef Tenderloin with a Peppercorn Cream Sauce**

Serves 6

Our take on this roasted beef tenderloin features the tenderest of meat cuts and complements it with a dreamy peppercorn cream sauce. A very special holiday entrée, this recipe is a showstopper with its spectacular presentation and top-notch delivery of flavor. With a few simple preparation steps and a digital thermometer, a perfectly roasted beef tenderloin is easy to achieve for any special occasion.

#### ***Beef Tenderloin Ingredients:***

1 (3 lb) beef tenderloin roast  
Kosher salt (1/2 teaspoon per pound of beef)  
Freshly ground black pepper  
(1/4 teaspoon per pound of beef)  
1 tablespoon fresh rosemary leaves, minced  
1 tablespoon fresh thyme leaves, minced  
2 tablespoons vegetable oil

#### ***Peppercorn Cream Sauce Ingredients:***

4 tablespoons butter  
1 cup minced shallots  
1/2 cup brandy  
1 tablespoon whole peppercorns,  
coarsely crushed with a mortar and pestle  
2 cups beef stock  
2 cups heavy whipping cream  
1 tablespoon fresh lemon juice  
1 teaspoon Dijon mustard  
1 teaspoon Worcestershire sauce

#### ***Directions:***

1. Bring the beef to room temperature for about 20 minutes. Meanwhile, preheat the oven to 400° F.
2. Tie the beef tenderloin with butcher's twine to ensure even roasting. Generously season the beef with the kosher salt, pepper, rosemary, and thyme.
3. In a large, heavy-bottomed pan, heat the vegetable oil and sear the beef on all sides until well-browned.
4. Prepare the roasting pan by placing a wire rack over the roasting or sheet pan. You can cover the sheet pan with aluminum foil for even easier clean-up. Place the seared beef on top of the wire rack.
5. Roast in the oven for 30-35 minutes or until the internal temperature reached 120°F for medium rare.
6. While the tenderloin roasts, prepare the sauce. In the skillet or sauté pan used to sear the tenderloin, remove excess oil, but leave any browned bits of fond from searing the beef. This fond will help season the sauce. Melt the butter. Add the minced shallots and sauté until tender, about 5 minutes.
7. Add the brandy, and cook until it reduces completely. Then, add the crushed peppercorns and the beef stock, and boil until reduced by half the volume.
8. Add the heavy whipping cream and lower to a simmer. Simmer uncovered for about 10-15 minutes, stirring occasionally to allow the flavors to blend. Simmer the sauce until it reduces to about 2 cups.
9. Finish the sauce by stirring in the lemon juice, Dijon mustard, and Worcestershire sauce.
10. Let the roast rest on a cutting board for 10 minutes to allow the juices to reabsorb and distribute throughout the meat. Slice the beef and serve with the sauce.