



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

Beef Tenderloin in Wine Sauce

From *The All-New Ultimate Southern Living Cookbook* • 2006 • Pages 295-296

Ingredients

- (3-pound) beef tenderloin, trimmed
- kosher salt
- fresh ground black pepper
- ½ C butter
- 1 onion, thinly sliced
- 1 garlic clove, minced
- 1 (8 ounce) package sliced fresh mushrooms
- ½ C dry red wine
- 1½ tsp Worcestershire sauce
- 1 tsp Italian seasoning
- 1 tsp hot sauce
- 1 C beef broth
- 1 tsp all-purpose flour

Preparation Instructions

1. Heat oven to 450°F. Sprinkle beef with kosher salt and pepper. Place in a foil-lined roasting pan.
2. Bake beef for 30-35 minutes.
3. Meanwhile, melt butter in skillet over medium heat. Add onion, garlic, and mushrooms; sauté 7 minutes. Stir in wine, Worcestershire sauce, Italian seasoning, and hot sauce. Whisk together beef broth and flour, and stir into wine and onion mixture.
4. Reduce heat and simmer, stirring occasionally, for 10 minutes or until onion is tender.
5. Remove beef from oven (after its 30 minutes of initial cooking time). Top with wine sauce.
6. Bake beef 18 minutes more or to desired degree of doneness, basting once.
7. Transfer beef to a serving platter, reserving sauce in pan. Let beef stand 10 minutes before slicing. Serve with wine sauce.

Spicy Horseradish Sauce

- ¾ C sour cream
- 3 Tbls prepared horseradish
- 2 Tbls mayonnaise
- 1 Tbls white wine vinegar
- 1 tsp dry mustard
- ¼ tsp salt
- ¼ tsp ground red pepper

Stir together all ingredients until well-mixed. Cover and chill at least 1 hour. Serve with beef tenderloin, passing at table. Also good with pork or steamed shrimp, as a sandwich spread, on baked potatoes, or as a dip.