
Kona Coffee Marinated Beef Tenderloin

Total time: 1 hr Yield: 4 Servings

Ingredients

3 lb beef tenderloin
2 Tbsp salt
2 Tbsp black peppercorns (grounds)
1 cup Kona Coffee (toasted and ground)
3/4 cup molasses
3 pieces jalapeno (charred)
1 Tbsp shallots (chopped)
2 clove garlic (chopped)
1 Hawaiian chili pepper (optional)
1/3 cup red wine
2 cup demi-glace
1 Tbsp honey
1/4 cup espresso
1 Tbsp butter

Prep Time: 1 hr Total Time: 1 hr

Instructions

Coat the tenderloin with salt, pepper, and ground coffee. Marinate with molasses and charred jalapeno for about 6 hours or overnight for better results. Heat the grill on medium high. Grill until medium rare, or until your desired liking. You can also broil in an oven for about 25 to 30 minutes. To prepare the espresso sauce, sauté shallots, garlic and chili pepper (optional) in a medium sauce pot. Deglaze with red wine. Reduce until syrupy. Add demi-glace, adjust with honey, salt, and pepper. Add espresso to taste. Finish sauce with butter.

Recipe brought to you by:

Chef Maka Kwon