
Herb Roasted Beef Tenderloin with Red Wine Jus

Description

When holiday season comes around, Chef Maka loves to impress his friends & family with his quick version of beef tenderloin. It's a perfect classic holiday meal that is elegant and that everyone will love! Pair it with a tasty bottle of wine, and your guests are sure to leave satisfied.

Total time: 1 hr Yield: 4 servings

Ingredients

3 lb beef tenderloin
oil
salt
pepper
1 Tbsp parsley (chopped)
1 Tbsp thyme (chopped)
1 Tbsp rosemary (chopped)
2 Tbsp garlic (smashed)
1 onion (chopped)
1 carrot (chopped)
1 celery (chopped)
1 cup red wine
1 cup beef stock
2 Tbsp butter

Prep Time: 15 min Cooking Time: 45 min Total Time: 1 hr

Instructions

Rub beef with oil. Season with salt and pepper. In a medium bowl combine parsley, thyme, rosemary and garlic to create a mixture. Roll beef in garlic and herbs. Place chopped onion, carrot and celery in a baking pan. Place beef on top of the vegetables and roast in the oven on 350°F for about 45 minutes until internal temperature reaches 110°F.

Remove beef and place the pan of vegetables on the stove on medium high heat. Add red wine and reduce by half. Then add beef stock and reduce by half. Drain liquid into a small pot and whisk in butter. Slice beef and serve with red wine jus.

Recipe brought to you by:

Chef Maka Kwon