



K O K O M O
WINERY

Whole Roasted Beef Tenderloin with Red Wine Butter Sauce

Ingredients

- 1 cup **Kokomo Cabernet Franc**
- 1 cup red wine vinegar
- 1 shallot, thinly sliced
- 2 tablespoons whole black peppercorns
- 2 thyme sprigs
- 1 5-pound whole beef tenderloin, trimmed
- Fine sea salt and freshly ground black pepper, to taste
- 3 tablespoons canola oil
- 12 ounces cold unsalted butter, cut into pieces

Directions

1. Preheat the oven to 400° F.
2. Boil the red wine, vinegar, shallot, peppercorns and thyme in a saucepan over high heat until reduced to 1/2 cup, about 10 minutes. Set the wine reduction aside.
3. Generously season the tenderloin on all sides with salt and pepper. Heat the oil in a large roasting pan over high heat. Carefully add the tenderloin to the roasting pan, then transfer the pan to the oven and roast the tenderloin, turning every 5 minutes, for 15 to 20 minutes, or until a meat thermometer registers 120° F for medium-rare.
4. While the tenderloin is roasting, finish the sauce by gradually whisking the cold butter into the warm sauce until it is fully emulsified. Strain the sauce through a fine-mesh sieve into a small saucepan. Season the sauce to taste with salt and pepper; keep warm.
5. Remove the roasted tenderloin from the oven and let it rest for at least 5 minutes (the meat will continue cooking at this time). Transfer the rested tenderloin to a cutting board and slice it crosswise. Arrange the sliced tenderloin on a large platter. Pour any of the juices from the roasting pan into the butter sauce and serve immediately with the tenderloin. Serves 6 to 8.

Serve with Kokomo Cabernet Franc!