

WILLAMETTE VALLEY
VINEYARDS

Rosemary Garlic Beef Tenderloin Roasts

Recipe by Executive Winery Chef DJ MacIntyre · Serves 6-8

INGREDIENTS:

Tenderloin

<i>3½ - 4lbs.</i>	<i>center cut beef tenderloin - sinew, top cap removed</i>
<i>4 Tbsp.</i>	<i>toasted garlic-rosemary seasoning - recipe follows</i>
<i>½ cup</i>	<i>garlic cloves - fresh</i>
<i>¼ cup</i>	<i>rosemary - fresh, leaves only</i>
<i>5 Tbsp.</i>	<i>canola oil</i>
<i>3 Tbsp.</i>	<i>unsalted butter</i>
<i>8 each</i>	<i>rosemary - fresh, sprig tips</i>
<i>several pinches</i>	<i>large flake sea salt</i>

Seasoning

<i>1½ cups</i>	<i>kosher salt</i>
<i>¼ cup</i>	<i>black pepper - ground</i>
<i>½ cup</i>	<i>toasted minced garlic.</i>
<i>2 Tbsp.</i>	<i>rosemary - dried, pulverized into small pieces in spice grinder</i>
<i>2 Tbsp.</i>	<i>granulated onion</i>

METHOD:

Tenderloin: Place the garlic, rosemary and 4 tablespoons of the canola oil into a Vita-Mix of high speed blender. Blend on medium high speed until the mixture is almost pureed. Remove the rosemary garlic paste from the blender and set aside.

Pat dry the beef tenderloin. Slice tenderloin in half crosswise to make two smaller roasts of equal length that will fit into a large cast iron pan. Season all sides well with the toasted garlic and rosemary seasoning. Rub the garlic paste over both sets of loins. Place into a baking dish and add any remaining garlic paste. Refrigerate overnight uncovered allowing the meat to dry brine.

Remove the tenderloin roasts from the refrigerator and let rest at room temperature for 1 hour before cooking. Preheat the oven to 250° F degrees.

Heat the remaining tablespoon of canola oil in a large cast iron skillet over medium high heat. Add the tenderloins and sear, turning occasionally, until all sides are seared until well browned, about 5-8 minutes. Transfer the skillet to the oven and continue to cook on low heat. Keep the roasts about 1 inch apart from each other, to ensure even cooking. Turn the tenderloins every 5 minutes until an instant-read thermometer inserted into the thickest part registers 118° - 120° F degrees.

Remove the skillet from the oven and transfer the roasts to a cutting board, reserve the skillet. Let the roasts rest for 15 minutes before slicing and serving. While waiting for the tenderloin to rest, add the butter and rosemary tips into the cast iron skillet and place over medium heat. As the butter melts, scrape the pan to get the browned bits, cook until butter is fragrant and slightly browned.

Slice your tenderloin roasts and transfer to a platter; drizzle the rosemary-infused butter over the slices. Evenly sprinkle the large flake sea salt on the beef. Serve with horseradish sour cream or yogurt.

Seasoning: Combine and blend all ingredients together. Store at room temperature in a sealed plastic container.

PAIR WITH: WILLAMETTE VALLEY WHOLE CLUSTER PINOT NOIR

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Pairing Recipe

