

BEEF TENDERLOIN WITH QUAILHURST PINOT NOIR SAUCE

Vineyard Recommendation:

*With this recipe, drink the same red wine used for cooking,
the award-winning Quailhurst Pinot Noir*

Quailhurst Pinot Noir Sauce

2 tablespoons canola oil
8 ounces shallots, thinly sliced (approximately 2 cups)
6-ounces mushrooms, sliced
2 tablespoons sugar
2 tablespoons red wine vinegar
1 750-ml bottle Quailhurst Pinot Noir
1 14-ounce can low-sodium chicken broth
1 14-ounce can beef broth
1 1/2 teaspoons whole black peppercorns
1 tablespoon herbs de Provence

1 tablespoon butter, room temperature
1 tablespoon all purpose flour

Beef Tenderloin

1 2-pound beef tenderloin roast
1 tablespoon extra-virgin olive oil
Fresh parsley sprigs

For Pinot Noir sauce:

Heat oil in heavy large saucepan over medium heat. Add shallots and mushrooms; sauté until tender. Sprinkle sugar over; sauté, stirring continually, until mixture is deep brown. Add vinegar; stir until liquid evaporates, about 1 minute. Add wine; boil until reduced by half, about 20 minutes. Add chicken and beef broths, peppercorns, and herbs de Provence; bring to boil. Reduce heat to medium; simmer uncovered about 35 minutes, stirring occasionally.

Strain sauce through fine strainer into small saucepan; discard solids. Mix butter and flour in small bowl. Bring sauce to simmer over medium-high heat; gradually whisk in flour mixture. Cook until sauce is reduced to 1 1/4 cups,

about 5 minutes. (Sauce can be made 1 day ahead. Cover; refrigerate. Rewarm over medium heat.)

For beef tenderloin:

Preheat oven to 350°F. Place rack on rimmed baking sheet. Sprinkle beef generously with salt and pepper. Heat oil in heavy large skillet over high heat. Add beef to skillet and cook until brown on all sides. Transfer beef to rack. Roast in oven until meat thermometer inserted into center of beef registers 120°F for medium-rare, about 35 minutes. Transfer beef to cutting board and let rest 10 minutes, then slice beef tenderloin crosswise into 1/4-inch-thick slices. Spoon sauce over and around beef slices. Decorate with fresh parsley sprigs and serve separately or over bed of mashed potatoes.

Makes 6 servings.