

*Ace's Award Winning Pan Seared Tenderloin with a Mushroom Port Wine
Butter Sauce*

Serving: 4/8 oz. servings

INGREDIENTS	QUANTITY	PROCEDURE
Marinated Tenderloin		
Boneless Tenderloin	2 pounds	Cleaned and trimmed or already marinated
Rosemary	1 tablespoon	Fresh
Italian Vinaigrette	½ cup	Robust Italian Dressing/Wishbone
Fresh Garlic	3 cloves	Minced
Avocado Oil	1 tablespoon	Almost any oil will work I recommend Canola Oil
Creole Seasoning	To taste/about 1 to 2 table.	You can also season this roast with salt & pepper Season as you would a normal roast
Port Wine Sauce		
Brandy	¼ cup	Or any kind of dark rum
Portabella Mushrooms	1 cup	Sliced or quartered
Shallot	1 large	diced
Port Wine	2 cups	Reduced by 50%
Butter	8 ounces	Real butter
Beef Stock/Broth	2 cups	Reduce by 50%
Heavy Whipping Cream	¼ cup	
Fresh Parsley	1 tablespoon	Chopped fine

Directions:

Tenderloin: Clean and trim tenderloin. Season tenderloin with creole seasoning and Rosemary, garlic, mix well and let sit for about 15 minutes so the spices can absorb into the meat. Place the tenderloin and the Italian Vinaigrette in a zip lock bag and close tightly so that no air can escape. This will speed up the marinating process. Refrigerate for at least 4 hours or overnight.

In a medium size skillet add the oil and allow getting hot on a medium to high heat.

Note: Before you add the tenderloin into a hot skillet make sure all the tenderloin is semi-dry from the marinate. This will insure a good sear. Add the tenderloin and sear on all sides making sure there is a caramel like glaze covering the whole loin. Remove from heat and finish cooking in the oven at about 300 degrees for about 40 minutes or until the loin is done, (about 145 degrees). Remove from oven and allow the loin to rest. This will keep the juices inside.

Sauce: Using the same pan you seared the tenderloin in; turn the stove top on a medium heat. When hot, add the shallot and mushrooms and sautee for about 1 minute. You are just looking to (sweet the veggies) which means lightly sautee. Deglaze the pan with the brandy by tilting your skillet away from you and add the Brandy tilt toward the flame and ignite (flambé), making sure to scap up all that was left behind from the tenderloin.

Add the wine and reduce by about half, then add the beef stock and reduce by half. Add your cream and cook for about 2 minutes. Turn your stove on low and add the butter making sure it is stirred consistently and is cooking very slow. This will keep the butter from breaking.

Plating: Slice the tenderloin in 1-inch medallions and arrange on the plate making sure to overlap each one in a fan like shape. Spoon the hot wine sauce over the loin and sprinkle with parsley.

Recipe altered by: Chef Ace Champion