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Beef Tenderloin With Roasted Shallots

Ingredients

¾ pound shallots, halved lengthwise and peeled	2 pounds beef tenderloin roast, trimmed
1½ tablespoons olive oil	1 teaspoon dried thyme
salt and pepper to taste	3 slices bacon, diced
3 cups beef broth	3 tablespoons butter
¾ cup port wine	1 tablespoon all-purpose flour
1½ teaspoons tomato paste	4 sprigs watercress, for garnish

Directions

Preheat oven to 375 degrees F (190 degrees C). In 9-inch pie pan, toss shallots with oil to coat. Season with salt and pepper. Roast until shallots are deep brown and very tender, stirring occasionally, about 30 minutes.

In a large saucepan, combine beef broth and port. Bring to a boil. Cook over high heat until the volume is reduced by half, about 30 minutes. Whisk in tomato paste. Set aside.

Pat beef dry; sprinkle with thyme, salt and pepper. In a large roasting pan, set over medium heat on the stove top, sauté bacon until golden. Using a slotted spoon, transfer bacon to paper towels. Add beef to pan; brown on all sides over medium high heat, about 7 minutes.

Transfer pan to oven. Roast beef until meat thermometer inserted into center registers 125 degrees F (50 degrees C) for medium rare, about 25 minutes. Transfer beef to platter. Tent loosely with foil.

Spoon fat off top of pan drippings in roasting pan. Place pan over high heat on stove top. Add broth mixture and bring to boil; stir to scrape up any browned bits. Transfer to a medium saucepan and bring to simmer. Mix 1½ tablespoons butter and flour in small bowl to form smooth paste; whisk into broth mixture, and simmer until sauce thickens. Whisk in remaining butter. Stir in roasted shallots and reserved bacon. Season with salt and pepper.

Cut beef into ½-inch thick slices. Spoon some sauce over, and garnish with watercress.