

Description



A beef roast worthy of Sunday dinner!

Ingredients:

- 1 Center Cut Beef Tenderloin Roast (2 pounds)
- 1 T. The Olive Tap's [Tuscan Herb Infused Olive Oil](#)
- Salt and Pepper, to taste
- 3 T. butter, divided
- 1/3 C. minced shallots
- 1 garlic clove, minced
- 1/2 C. The Olive Tap's [Aceto Balsamico di Modena, 4 Leaf Quality](#)
- 1 C. dry red wine
- 1 C. 100% cranberry juice blend
- 3/4 C. beef broth
- 1 t. fresh thyme, chopped

Directions:

1. Preheat oven to 425 degrees. In a large skillet, brown beef in butter on all side over medium – high heat. Transfer beef to a greased shallow roasting pan; season with salt and pepper. Set aside skillet with drippings. Bake roast for 20- 25 minutes or until meat reaches desired doneness (for medium- rare, a meat thermometer

should read 145; medium, 160; well done 170).

2. Meanwhile, in reserved skillet, melt 1 tablespoon butter over medium heat. Add shallots; cook and stir for 1 minute. Add garlic; cook and stir for 20 seconds.
3. Stir in wine; increase heat to high. Add Balsamic Vinegar, cranberry juice, broth and thyme; bring to a boil. Cook for 10-15 minutes or until slightly thickened, stirring occasionally. Reduce heat to medium; whisk in Tuscan Herb Olive Oil or Scallion Olive Oil. Strain sauce.
4. Slice beef and serve with sauce.

An Olive Tap Recipe Adaptation by Sam, Long Grove

Original Recipe: <https://theolivetaprecipes.com/recipes/beef-tenderloin-with-balsamic-cranberry-wine-sauce/>

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Date

10/19/2024