



Beef Tenderloin with Balsamic Cranberry Wine Sauce

Description



A beef roast worthy of Sunday dinner!

Ingredients:

- 1 Center Cut Beef Tenderloin Roast (2 lbs.)
- 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 T. 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

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

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