



Beef Tenderloin with Red Wine Reduction

Prep 30m · Cook 45m · Serves 10

Ingredients

- 1 qt Beef Stock
- 5 lb Beef Tenderloin
- 0.5 bottle Red Wine (Cooking)
- 0.25 lb Unsalted Butter
- 0.5 lb Yellow Onions

Instructions

1. Season tenderloin with salt, pepper, and herbs. Sear on all sides. Roast at 425°F to desired doneness. Rest 15 min. For sauce: reduce red wine with shallots, add beef stock, mount with cold butter.