

THE OLIVE AND THE GRAPE

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Beef Tenderloin Linguini w/Shallot Mustard Sauce

Ingredients:

- 1 package of **Rossi Pasta Vino Rosso Linguini**
- 1 ½ pounds beef tenderloin, trimmed & tied
- 2 teaspoons **coarse salt**
- 1 teaspoons **freshly ground pepper**
- 1 tablespoon **olive oil**
- 8 oz. shallots (3 large), peeled & cut into ¼ inch thick rounds
- 2 tablespoons **balsamic vinegar**
- 1 cup homemade beef or chicken stock, or canned
- 1 tablespoon Dijon mustard
- 2 teaspoon **grainy mustard**
- 2 tablespoon unsalted butter

DIRECTIONS:

1. Heat oven to 425*.
2. Coat beef on all sides with the salt & pepper. Place a skillet with an ovenproof handle over medium to high heat, and add olive oil. When very hot, add meat; sear on all sides until browned.
3. Transfer the pan to oven for 10 minutes. Add shallots to pan; return to oven for 15 to 20 minutes more, or until a meat thermometer registers 135* for medium rare. Remove beef from pan; let rest on a cutting board for at least 10 minutes.
4. Put on a pot of water to boil and add the package of pasta once it comes to a boil. Cook al dente to package directions. Place the pan with the shallots over medium to high heat, and deglaze by adding balsamic vinegar, stirring up any browned bit from the bottom with a wooden spoon.
5. Add the stock, and simmer until slightly reduced, 2 to 3 minutes. Reduce heat to low, and stir in mustards and butter. Keep sauce warm until serving.
6. Cut beef into ½ inch thick slices; top with the sauce and serve over **Vino Rosso** or Wild **Mushroom Linguini**.

Serves 4 WINE SUGGESTIONS: Pinot Noir or Cabernet Sauvignon