

PEPPERED BEEF TENDERLOIN

Ingredients:

- 8 OZ SOUR CREAM
- 2 TABLESPOONS HORSERADISH
- 2 TABLESPOONS WHOLE RED PEPPERCORNS
- 2 tablespoons whole green peppercorns
- 2 tablespoons coarse salt
- 1 CUP CHOPPED FRESH FLAT LEAF PARSLEY
- 3 TABLESPOONS DIJON MUSTARD (will use this amount twice)
- ¼ cup softened butter

3.5-4 pound beef tenderloin

GARNISH: baby artichokes or fresh rosemary

Make ahead the sour cream, horseradish and 3 tablespoons of Dijon mustard, cover and chill

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

Place peppercorns in a container of an electric blender, cover and pulse until chopped. Transfer to a bowl and add salt. Place beef in a lightly greased shallow roasting pan. Combine parsley, butter and 3 tablespoons of Dijon mustard with peppercorn mixture and spread this evenly over beef. Cover and chill up to 24 hours. Bake at 350 degrees for 50 minutes or until meat thermometer registers 145 (medium rare) to 160 (medium). Transfer to a platter and cover loosely for 10 minutes before slicing. Serve with sour cream mixture and garnish if desired.



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