



Beef Tenderloin Dinner Menu

Rosemary Brie Crostini
with Currant Jam

Pan-Seared Beef Tenderloin Filets
with Cherry Balsamic Sauce

Roasted Brussels Sprouts
with Candied Bacon

Truffled Mashed Potatoes
with Garlic and Sour Cream

Roasted Stemmed Carrots
with Fresh Thyme



However much we love the holidays, we gotta admit – certain parts are less than jolly (lookin’ at you, snow storms and mall parking lots). But once you start cooking these deliciously comforting recipes, you’ll forget all about what’s happening outside your kitchen.

That’s because every recipe is designed to make cooking easier, and infinitely more cozy – from the candied bacon nestling up close to the Brussels sprouts, to the truffle butter melting into the mashed potatoes.

So go ahead, get comfy. This is going to be fun.



INGREDIENTS



6 Beef Tenderloin Filets



Bacon



Demi Baguettes
(Contains: Wheat)



Yukon Gold Potatoes



Brussels Sprouts



Stemmed Carrots



Shallots



Garlic



Fresh Rosemary



Fresh Thyme



Sour Cream
(Contains: Milk)



Truffle Butter
(Contains: Milk)



Brie Cheese
(Contains: Milk)



Beef Demi-Glace
(Contains: Milk)



Balsamic Vinegar



Cherry Preserves



Currant Jam



Brown Sugar

BUST OUT

- (2) Baking Sheets
(reuse crostini sheet)
- Large Pot
- Large Pan
- (2) Large Bowls
- Small Bowl
- Peeler
- Whisk
- Potato Masher
- Paper Towels
- Colander
- Butter, Vegetable Oil, Olive Oil, Sugar

MAKE-AHEAD SUGGESTIONS:

- Slice and toast baguette for the Rosemary Brie Crostini.
- Trim and halve Brussels sprouts 1 day before and store in a resealable plastic bag in the fridge.
- Trim and halve carrots 1 day before and store in a resealable plastic bag in the fridge.

2-HOUR GAME DAY PLAN:

1

Prep the baguettes for the Rosemary Brie Crostini
(if you didn't make ahead)

2

Assemble the crostini
(it can sit out at room temperature for at least 2 hours)

3

Dice potatoes and keep in a large pot of cold water

4

Preheat 1 baking sheet in a 425°F oven
(refer to Step 1 in the Roasted Brussels Sprouts recipe)

5

Halve carrots and Brussels sprouts
(if you didn't make ahead)

6

Make Truffled Mashed Potatoes

7

Make Roasted Brussels Sprouts and Roasted Stemmed Carrots
(start while boiling the potatoes)

8

Prep and cook steaks

9

Make Cherry Balsamic Sauce for steaks

10

Serve dinner. Happy Holidays!



Rosemary Brie Crostini

with Currant Jam

INGREDIENTS

4 oz Brie Cheese

(Contains: Milk)

3 Demi Baguettes

(Contains: Wheat)

1 tsp Fresh Rosemary

3 Jars Currant Jam

BUST OUT

Baking Sheet

Olive Oil



STEP 1



STEP 2



STEP 3

1 PREHEAT AND PREP

Adjust rack to middle position and preheat oven to 425°F. Set aside **brie cheese** at room temperature. Pick and mince enough **rosemary leaves** from 1-2 sprigs to give you 1 tsp.

2 TOAST BAGUETTES

Slice each **baguette** crosswise into 8 rounds. Place slices on a large baking sheet (or two small ones). Drizzle with **olive oil** and sprinkle with minced **rosemary**. Season with **salt** and **pepper**. Bake in oven until golden brown and fragrant, 5-10 minutes. *(TIP: Use middle and bottom racks if using two baking sheets.)*

3 TOP CROSTINIS

Using a butter knife, spread a small amount of **brie cheese** (including the rind) onto each **baguette slice**, then a ½ tsp of **currant jam**. Arrange on a tray for serving.

The Crostini Is *Delicious As Is*, But If You Want To Add An Extra Oomph...

Sprinkle on nuts for added crunch (our chefs love pine nuts). And if you have time, give 'em a quick toast in a dry pan first for an even deeper flavor.

Oh – and whatever you do, don't toss out the rind. You can totally eat it. In fact, you should!





Pan-Seared Beef Tenderloin Filets

with Cherry Balsamic Sauce

INGREDIENTS

6 Beef Tenderloin Filets
5 tsp Balsamic Vinegar
1 Beef Demi-Glace
(Contains: Milk)
2 oz Cherry Preserves
¾ tsp Fresh Rosemary
1 Shallot

BUST OUT

Large Pan
Paper Towels
Whisk
Vegetable Oil
2 TBSP Butter
(Contains: Milk)

1 PREP

At least 30 minutes before you're ready to cook the **beef**, pat filets dry with paper towels and set aside at room temperature. Halve, peel, and finely mince 1 **shallot**. Pick and mince enough **rosemary** from sprigs to give you ¾ tsp.

2 COOK BEEF

Season **beef** on both sides with plenty of **salt** and **pepper**. Heat a large drizzle of **oil** in a large pan over medium-high heat. Once oil is shimmering, add **beef** and cook on one side until a browned crust begins to form, 4-6 minutes. Flip and cook on other side to desired doneness, 3-6 more minutes. Set aside to rest on plates for serving. Carefully pour out any grease in pan, leaving any browned bits in pan.

3 MAKE SAUCE

Reduce heat under pan to medium and add a drizzle of **oil**, followed by minced **shallot** and **rosemary**. Cook until fragrant, 15-30 seconds. Pour in **vinegar**, ½ cup **water**, **demi-glace**, and **cherry preserves**. Whisk until combined, then bring mixture to a simmer. Cook until thickened, 3-5 minutes. Remove pan from heat. Add 2 TBSP **butter** and stir to melt. Season with **salt** and **pepper**.

4 FINISH AND SERVE

Spoon some of the sauce over **beef** on serving plates; serve the remainder on the side. Garnish with any remaining **rosemary sprigs**.



STEP 2



STEP 3



STEP 4

How To Cook The *Perfect* Steak

CHOOSE THE RIGHT PAN

You'll want something that has a thick base to ensure the right amount of heat is transferred. Additionally, make sure it's big enough, because you don't want to crowd the steaks.

USE THE RIGHT TYPE OF OIL/FAT

Make the mistake of using an oil with a low smoke point (like extra virgin olive oil), and you may end up with a smoky kitchen. Instead, stick with regular olive oil, other plant-based oils, or butter.

MAKE SURE THE PAN IS HOT

... but not so hot that the oil or fat starts to burn. When you see it shimmering, it's good to go. The sizzle you hear when the steak come in contact with the heat means an irresistible crust is in the making.





Roasted Brussels Sprouts

with Candied Bacon

INGREDIENTS

1½ lbs Brussels Sprouts
4 oz Bacon
1 TBSP Brown Sugar

BUST OUT

Baking Sheet
Large Bowl
Small Bowl
Vegetable Oil

1 PREHEAT AND PREP

Adjust oven rack to top position and place lightly-oiled baking sheet on it; preheat oven to 425°F. Trim stem ends of **Brussels sprouts**, then halve. Dice **bacon** into ½ inch pieces.

2 SEASON BRUSSELS SPROUTS AND BACON

Toss **Brussels sprouts** in a large bowl with a large drizzle of oil. Season with plenty of **salt** and **pepper**. Arrange cut-side down on preheated baking sheets. In a small bowl, toss **bacon** with **brown sugar**, then sprinkle over **Brussels sprouts**.

3 ROAST

Roast **Brussels sprouts** and **bacon** in oven until sprouts are browned and bacon is crispy and has a candy-like glaze, 20-25 minutes. Transfer to a platter for serving.



STEP 1



STEP 2



STEP 3

Do's And Don'ts Of Roasting Brussels Sprouts

Do jack up the heat to 425°F

Do preheat the oven with the baking sheet inside

Do place your halved Brussels cut-side down on the sheet

Don't line your baking sheet with foil

Don't skimp on the olive oil, otherwise they won't caramelize properly

Don't roast Brussels whole





Truffled Mashed Potatoes

with Garlic and Sour Cream

INGREDIENTS

- 2 lbs Yukon Gold Potatoes
- 2 Cloves Garlic
- ½ Cup Sour Cream
(Contains: Milk)
- 2 TBSP Truffle Butter
(Contains: Milk)

BUST OUT

- Peeler
(Optional)
- Large Pot
- Strainer
- Potato Masher
- 2 TBSP Butter
(Contains: Milk)

1 BOIL POTATOES

Cut **potatoes** into 1 inch pieces. *(TIP: Peel them first if you prefer a smoother texture.)* Place potatoes and 2 cloves garlic in a large pot with enough salted water to cover by 2 inches. Cover pot and bring to a boil over high heat. Once boiling, uncover lid and cook until easily pierced by a fork, 15-18 minutes. Reserve 1 cup **cooking water**, then drain.

2 MASH POTATOES

Return **potatoes** to empty pot off heat and mash with a potato masher until smooth. Stir in **sour cream**, **truffle butter**, and 2 TBSP **plain butter**. *(TIP: Start with ¼ package of truffle butter then taste and add more for a stronger flavor.)* If **potatoes** seem stiff, add up to ½ cup reserved **cooking water**. Season with salt and **pepper**. Keep pot covered until ready to serve.

3 WARM AND SERVE

When ready to serve, warm **potatoes** in pot over low heat, adding more **cooking water** if needed to loosen. Transfer to a serving bowl. *(TIP: If you have any leftover truffle butter, make a small indentation in the center of the potatoes and place the butter in it for a fancy presentation.)*



STEP 1



STEP 2



STEP 3

3 Steps to Mashed Potato *Glory*

1. Bring the water to a boil with potatoes already in the pot rather than adding them to the boiling water.
2. Use a potato masher to save yourself the trouble of mangling them with a fork.
3. Stick with room temperature butter/milk so it absorbs better into hot potatoes.





Roasted Stemmed Carrots

with Fresh Thyme

INGREDIENTS

1 lb Stemmed Carrots
1 Shallot
1 tsp Fresh Thyme

BUST OUT

Baking Sheet
Large Bowl
2 TBSP Olive Oil
1½ tsp Sugar
1 TBSP Butter
(Contains: Milk)

1 PREHEAT AND PREP

Adjust oven rack to middle position and place a large baking sheet on it; preheat oven to 425°F. Halve **carrots** lengthwise (no need to peel). Halve, peel, and thinly slice 1 **shallot**. Pick enough **thyme** from sprigs to give you 1 chopped tsp.

2 ROAST CARROTS AND SHALLOT

Place **carrots** in a large bowl with a large drizzle of **olive oil**, **shallot**, **thyme**, 1½ tsp **sugar**, **salt**, and **pepper**. Toss to coat. Transfer to the preheated baking sheet. Roast in oven until tender and beginning to brown, about 25 minutes. Once done, remove from oven and toss with 1 TBSP **butter**. Season with **salt** and **pepper**.

3 SEASON AND SERVE

Transfer **carrots** to a platter for serving.

(*TIP: The carrots can be served immediately or at room temperature, but we recommend covering them with plastic wrap if not enjoying right away.*)



STEP 1



STEP 2



Wohoooo! You're All Done!

How *amazing* does your kitchen smell at this very moment?

Now there's only one thing left to do... sit back, get *comfy*, and savor every moment with your friends and family. *You deserve it.*

Have a happy, healthy, and *delicious* holiday!



Bonus
Recipe

Slow Cooker Mulled Wine

Raise a glass to the holidays with a hands-off, “set it and forget it” spiced wine recipe – the perfect warm and comforting treat to wow the crowd. And bonus points for the fact that it all comes together with less than 10 easy-to-find ingredients.

INGREDIENTS

- 1 Bottle Red Wine (our chefs recommend Cabernet Sauvignon)
- 2 Cinnamon Sticks
- 3 Star Anise
- 5 Cloves
- Juice of 1 Orange
- 2 TBSP Honey
- 2 Pears, thinly sliced
- 2 Limes, thinly sliced
- 1 Orange, thinly sliced

1 COMBINE INGREDIENTS

Pour **wine** into a slow cooker along with **cinnamon sticks**, **star anise**, **cloves**, **orange juice**, **honey**, and **pear slices**. Stir to combine. Turn on heat and let simmer on low heat about 1 hour.

2 ADD LIME AND ORANGE SLICES

Add **lime** and **orange slices** and let infuse on the “keep warm” setting until dinner is ready.

3 SERVE

When ready to serve, remove **cinnamon sticks**, **star anise**, and **cloves**. Garnish with a few slices of **pear**, **lime**, and **orange**.

