

Beef Tenderloin with Mushroom Marsala Sauce



Serves 8

1T salt	4 pound beef tenderloin, tied and trimmed	1c Marsala wine
1 1/2t onion powder	1/4c olive oil	2T all~purpose flour
1 1/2t garlic powder	8oz mushrooms, sliced	3T water
1 1/2t pepper	1T butter	3T butter
1/2t thyme, dried	3c beef broth	1/4t pepper

Preheat oven to 500. Stir together salt, onion powder, garlic powder, pepper and thyme. Rub tenderloin with olive oil, sprinkle seasonings over top and sides of tenderloin, pressing gently with fingers.

Place tenderloin in a large lightly oiled roasting pan. Bake, uncovered, at 500 for 25 minutes. Reduce temperature to 375 and bake 10~15 minutes or until meat thermometer registers 145 for medium rare or 160 for medium.

Melt 1T butter in skillet. Sauté mushrooms until most of the butter is absorbed. Add beef broth and Marsala. Bring to boil. Boil 8 minutes or until liquid is reduced to 2 cups

Remove tenderloin to serving platter and cover with aluminum foil. Reserve drippings in pan. Add broth reduction to pan; place over medium heat on stove top stirring to loosen particles from bottom of pan.

Whisk together flour and water until smooth; stir into sauce in roasting pan. Cook over medium heat 3 minutes or until sauce is slightly thickened, stirring constantly. Add butter, stirring until just melted. Stir in pepper.

After tenderloin has rested for 10 minutes, thinly slice and serve with sauce on the side.

Prepare Ahead Tip

Prepare sauce, without pan drippings, 48 hours in advance. Keep tightly covered in refrigerator.

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