

## PISTACHIO ENCRUSTED BEEF TENDERLOIN WITH RED WINE SAUCE

### Ingredients:

3 ½ to 4 pound beef tenderloin  
Salt and coarse black pepper to taste  
1 cup toasted unsalted pistachios, ground  
¼ cup clarified butter

- 1 Season the tenderloin generously with salt and pepper.
2. Roll the tenderloin in the pistachios, coating it completely in nuts. Wrap it tightly in plastic and let it rest in the refrigerator for 30 minutes. Remove the tenderloin from the refrigerator and bring to room temperature (allow about 30 minutes) before roasting. Heat the oven to 400 degrees.
3. In a roasting pan that can be used on the stove top, or in a large oven-safe skillet, heat the clarified butter and pan-sear the tenderloin, browning all sides evenly.
4. Roast until the meat's internal temperature is 130 degrees, about 35 minutes. Remove the roast from the oven, loosely cover with foil and let it rest for at least 15 minutes before slicing. The temperature will rise to about 140 degrees, for rare.

### Wine Sauce:

2 tablespoons extra virgin olive oil  
4 ounces cremini or button mushrooms, sliced  
1/4 cup finely chopped shallots  
1 cup beef broth - divided use  
1 cup Cabernet Sauvignon  
1 tablespoon cornstarch  
1/8 teaspoon ground black pepper  
1 teaspoon fresh thyme leaves  
Salt

1. Prepare Wine Sauce. Heat olive oil in large nonstick skillet over medium heat until hot. Add mushrooms and shallots; cook and stir 6 to 9 minutes or until mushrooms are tender and browned. Remove from skillet; keep warm.
2. Add 3/4 cup broth and wine to skillet; cook and stir over medium heat 12 to 16 minutes or until reduced to 1 cup.
3. **Combine remaining 1/4 cup broth and cornstarch in small bowl.**
4. Whisk cornstarch mixture and pepper into wine mixture; bring to a boil. Cook 1 minute or until sauce thickens, stirring occasionally. Remove from heat; add thyme and mushroom mixture. Season with salt, as desired.