

TIM FARMER'S COUNTRY KITCHEN

TENDERLOIN (BALSAMIC)

Tenderloin (Beef or Venison)

1 shallot

1/2 cup balsamic vinegar

Salt

Tellicherry Pepper

Garlic Powder



Season tenderloin and add to zip top bag with shallot and balsamic vinegar.

Marinate for 1 hour in refrigerator, turning every 15 minutes.

Remove from marinade and sear in hot skillet on all sides. Place on baking sheet and cook in oven at 350 degrees until internal temperature reaches desired doneness.

Balsamic Glaze

Olive oil

1 1/2 tablespoons shallot

1/2 cup beef stock

1 tablespoon beef base/bouillon

1/4 cup balsamic vinegar

1 tablespoon red currant jelly

Mushrooms (optional)

In same skillet you seared meat, add oil and cook onions until soft. Add in remaining ingredients (except mushrooms if using) and reduce down by about half. Right before serving, add in mushrooms and turn to coat in glaze. Remove tenderloin from oven and let rest. Slice and top with balsamic glaze for serving.