



Total Locals Club

Recipes for pairing with Total Locals
Club January 2015 Selections

www.tastelocalwines.com
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Roasted Tenderloin of Beef with Chocolate Wine Sauce

Serves 10. Pair with 2013 Treasure Hunter, The Lion Tamer Petite Sirah, Rockpile

1 c. minced shallots
1/2 c. minced celery, strings removed
1/2 c. minced carrots
6 cloves garlic, minced
2 cups dry red wine
1 c. water
3 tbsp. olive oil
1 beef tenderloin, 4-4 1/2 lbs
2 tbsp. unsweetened cocoa powder
1/2 tsp. salt
1/2 tsp. pepper
4 tsp. fresh thyme
4 oz. bittersweet or dark chocolate grated
S&P
1/4 c. chopped fresh parsley

Preheat the oven to 425 degrees F.

Place the shallots, celery, carrots, and garlic in a heavy roasting pan with a cover and stir in the wine and water.

Heat the oil in a heavy skillet over medium heat. Add the beef and brown it on all sides, about 10 minutes total. Transfer to the roasting pan. Sprinkle and rub with the cocoa, salt, freshly ground pepper, the 4 tsp thyme and the 4 teaspoons rosemary and cover the pan.

Roast for 1 1/2 hrs. Remove the meat to a cutting board and let stand for a few minutes.

Strain the sauce from the roasting pan into a sauce pan over medium-low heat. Add the grated chocolate and stir until blended. Taste and adjust for S & P.

Slice the roast onto a warm platter and cover with the sauce. Garnish with thyme and rosemary and parsley.

