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Trust Carolyn Wine Club

Recipes for pairing with Trust Carolyn
Wine Club November 2015 Selections

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Tenderloin of Beef with Orange - Red Pepper Chutney

Servers 12. Pair with 2012 Kitfox Treasure Hunter The Berserker Bordeaux Blend.

Ingredients:

- 1 tbsp. vegetable oil
- 2 tsp. coarsely ground black pepper
- ½ tsp. ground coriander
- 3 tsp. mustard seeds
- 1 beef tenderloin, tied & trimmed, about 5 lbs.
- Kosher salt
- ½ c. orange marmalade
- ¼ c. white wine vinegar
- 3 tbsp. sugar
- 1 tsp. fennel seeds
- 2 oranges
- 1½ c. chopped roasted red peppers

Directions:

Preheat oven to 450 degrees F. Line roasting pan with foil. Add roasting rack to pan.

In medium bowl, stir together oil, pepper, coriander, and 2 teaspoons mustard seeds; rub all over tenderloin. Sprinkle beef with 1 tablespoon kosher salt. Place beef on rack and roast 40 to 50 minutes or until desired doneness (140 degrees F for medium-rare). Cover loosely with foil and let rest at least 10 minutes. Remove string.

Meanwhile heat marmalade, vinegar, sugar, fennel seeds, and remaining 1 teaspoon mustard seeds on medium-low just until marmalade melts, stirring to combine. Remove from heat; let cool.

While chutney cools, cut and discard peel and pith from oranges; cut out segments between membranes. Stir orange segments and red peppers into chutney. Serve beef with chutney.