

BEEF TENDERLOIN WITH PEPPERCORN SAUCE

LIGHT THE CANDLES, POUR THE WINE, ISN'T ENTERTAINING JUST DIVINE?

THE SAUCE

2 TBSP. BUTTER	30 mL
1/4 CUP CHOPPED SHALLOTS	60 mL
2 TBSP. GREEN PEPPERCORNS (CANNED)	30 mL
1/4 CUP BRANDY	60 mL
1 1/2 CUPS WHIPPING CREAM	375 mL
1 TBSP. STEAK SAUCE OR BARBECUE SAUCE	15 mL
2 TBSP. CHOPPED FRESH PARSLEY	30 mL

1 BEEF TENDERLOIN
APPROXIMATELY 2 1/2 LBS. (1.25 kg)
VEGETABLE OIL
SALT AND COARSELY GROUND PEPPER

FOR THE SAUCE: MELT BUTTER IN SAUCEPAN, ADD SHALLOTS AND PEPPERCORNS AND SAUTÉ UNTIL SOFT. ADD BRANDY AND BRING TO BOIL. ADD CREAM AND STEAK SAUCE AND SIMMER UNTIL SLIGHTLY THICKENED - ABOUT 5 MINUTES. ADD PARSLEY AND SET ASIDE.

TO PREPARE MEAT: BRUSH TENDERLOIN WITH OIL AND SEASON WITH SALT AND PEPPER. BAKE AT 450°F FOR 30 MINUTES FOR MEDIUM BEEF. SLICE AND SERVE WITH WARMED PEPPERCORN SAUCE.

LIFE IS LIKE A DOGSLED TEAM. IF YOU AIN'T THE LEAD DOG, THE SCENERY NEVER CHANGES.