

## BEEF TENDERLOIN WITH SAUTÉED GREEN BEANS

Siobhán O'Connell, our newest wine ambassador, is the only daughter of an Irish mother from County Cork, and an Irish-American father, a physician by profession and a wine connoisseur and gourmet cook whose mother was an O'Brien. Gourmet does not have to be complicated - start with fresh and local ingredients, a gorgeous wine, and surround yourself with people you love. This meal pairs beautifully with our Bordeaux-style blends, SEDUCTION or ROMANCE OF THE HEART.

### Beef Tenderloin

#### INGREDIENTS

- 3-4 lb beef tenderloin
- Garlic, pepper & salt
- 1 bottle Seduction or Romance of the Heart

#### PREPARATION

Preheat oven to 450°. Rub the tenderloin with oil and garlic, season with salt & pepper. Place the tenderloin fat-side up in roasting pan.

Roast for 10 minutes at 450°, remove from the oven for about 5-6 minutes, reduce temperature to 350°.

Pour 1/2 to 3/4 bottle of dry red wine (I recommend Seduction or Romance of the Heart - be sure to have a second bottle on hand for sipping) over the tenderloin, return pan to oven. Roast for about 45 - 50 minutes, basting regularly with wine from pan, until meat reaches desired level of doneness/temperature (use a meat thermometer to check - medium is about 150°).

Remove roasting pan from oven, remove tenderloin from pan and set on cutting board, cover in foil and let rest for 10-15 minutes before slicing into 1-inch thick slices.

Serve with horseradish sauce, sautéed green beans and your favorite mashed potatoes.

### Horseradish & Sour Cream Sauce

#### INGREDIENTS

- Prepared Horseradish (I use Gold's - in the refrigerated section)
- Sour Cream

#### PREPARATION

Begin with about 1 cup sour cream, stir in horseradish by the tablespoon to taste. Sauce can be prepared in advance and stored in the refrigerator.

### Sautéed Green Beans

#### INGREDIENTS

- 1 1/2 pounds green beans
- 2 cloves garlic, minced
- 2 tablespoons butter
- 1/2 cup of water

#### PREPARATION

Trim ends of beans. In large skillet melt butter and add beans, garlic and water. Stir and cook quickly over high heat until tender.