



Beef Tenderloin with Mushroom Port Sauce, Garlic Mashers

Beef Tenderloin Recipe:

3 lbs. Beef Tenderloin, center cut (choice or prime), trimmed of fat
3 Tbsps. Grape seed oil
Salt and pepper, to taste
Sashimi Togarashi, to taste

- Heat wolf griddle to 400°, or heat a sauté pan on a medium high burner.
- Liberally rub beef with salt, pepper and Sashimi Togarashi
- Drizzle griddle with oil and place beef on griddle.
- Sear on each side 2 - 3 minutes, until deep brown.



For the Convection Oven:

- Preheat Wolf oven to 275°.
- Insert meat probe and cook to 132° for medium rare, 30 - 45 minutes
- Rest 10 minutes.

Mushroom Port Sauce Recipe:

1 pkg mushrooms, sliced
1 leek, cleaned and sliced
½ cup port
½ cup heavy cream
1 Tbsp. Balsamic Vinegar
1 tbsp. Red wine vinegar
1 tbsp. demi-glace
1 tbsp. mustard
3 tbsp. Butter
Salt and pepper, to taste
Butter for sautéing
Olive oil for sautéing

In a sauté pan melt butter with olive oil. Add mushrooms and leeks to the pan and cook until both have started to caramelize. Deglaze the pan with port. Add the rest of ingredients and simmer on low until thickened. Serve with tenderloin.

Garlic Potato Mashers Recipe:

3 lb. whole Yukon gold potatoes
5 cloves garlic
1 stick butter, cut into pieces
½ cup cream
Salt and pepper, to taste

Preheat oven to 325° Convection. In a large pot add whole potatoes and cover with cold water. Bring to a boil and cook until starting to soften. Add whole garlic cloves to potatoes and cook until the potatoes are completely softened. Drain potatoes and place on a sheet tray. Set garlic aside. Put potatoes into oven to dry off outside moisture for 5-10minutes. In a small sauce pan melt butter into cream. Remove potatoes from oven and with a ricer, rice potatoes into the bowl removing skins, or use a potato masher. Work melted butter and cream mixture into potatoes. Season with salt and pepper and serve.

**Roasted Broccoli with Spiced
Parmesan Recipe:**

1 bunch broccoli, cut into floret spears
Bacon grease
Salt and pepper, to taste
1 Tbsp. smoked paprika
½ cup grated Parmesan

Preheat oven to 475° Convection. In a large bowl toss broccoli with bacon grease salt, pepper and smoked paprika. Once evenly coated evenly spread broccoli on sheet tray and cook in oven for 10 minutes. Remove broccoli from oven sprinkle with parmesan and place back in the oven for 2 – 3 minutes.



Grandma's Christmas Salad

1 lg. box Raspberry JELL-O
1 cup hot water
1/2 cup cold water
1 small can mandarin oranges - drained, cut into small
chunks
1 small can pineapple tidbits - drained
1 can Ocean Spray Whole Berry Cranberry sauce
1/2 cup walnuts, chopped

Mix gelatin with boiling water then add cold water.
Chill in fridge until thickened.
Once thickened, fold in oranges, pineapple tidbits, cranberry
sauce and walnuts.
Stir thoroughly and refrigerate overnight.