

Beef Medallions with Sun-Dried Tomato Béarnaise

Serves 4

- 1/4 c. white wine vinegar
- 1/4 c. vermouth
- 1 Tbsp. minced shallots
- 1/2 tsp. tarragon
- Salt and pepper
- 1 Tbsp. sun-dried tomatoes, chopped
- 3 egg yolks
- 4 oz. butter, melted
- 3 Tbsp. tomato paste
- 1 1/2 lbs. beef tenderloin
- 2 Tbsp. butter

For the Bernaise: combine vinegar, vermouth, shallots, tarragon, salt and pepper in small saucepan. Reduce over medium heat to about 2 Tbsp. liquid. Set aside. Whirl egg yolks at high speed in a blender about 1 minute. With machine running, pour in reduction; add tomatoes. Still running, slowly pour in melted butter. Incorporate tomato paste last for smooth mixture. Season to taste.

For the Beef: slice tenderloin into 8 pieces, about 1" thick. Season to taste. Melt 2 Tbsp. butter in sauté pan until foaming. Add beef medallions and brown both sides over high heat. Plate two medallions for each serving, spooning Bernaise over and garnishing with sun-dried tomato as desired.

Accompany with Cooper-Garrod Cabernet Sauvignon