

PAN-SEARED PEPPER-CRUSTED TENDERLOIN WITH PORT WINE GLAZE

← SERVES 6 →

Our all-time, number-one, best-selling dish. We predict once you've had your tenderloin glazed with port wine, nothing else will *ever* do. The black pepper for the coating must be coarse and freshly ground, and for goodness sakes, please don't let the amount of pepper scare you away. We promise it makes the meat melt-in-your-mouth good!

- 6 (8- to 10-ounce) beef tenderloins,
well trimmed
- 12 tablespoons cracked black pepper, or coarsely
ground
- Kosher salt
- 2 to 3 tablespoons oil, for sautéing
- 2 cups Port Wine Glaze

Preheat the oven to 350 degrees F. Generously coat both sides of each tenderloin with the cracked pepper. Season each side with salt. Heat a dry sauté pan to smoking hot. Add the oil 1 to 2 tablespoons at a time. When the oil is hot, add the crusted tenderloin and sear for about 3 minutes. This is really important, because a good, hot sear holds in the juices. Turn the steak and sear 3 minutes more on the other side. Repeat for all 6 steaks.

Reserve the seared steaks in a baking dish. Remove the sauté pan from the heat and set aside to use with the sauce.

Finish the steaks in the preheated oven for 8 to 10 minutes, to achieve medium-rare temperature. Serve immediately on a bed of about 1/3 cup of the Port Wine Glaze.

Port Wine Glaze

MAKES ABOUT 2 CUPS

- 1/2 (750-milliliter) bottle port wine (Because the
sauce reduces so much, an inexpensive bottle
is fine.)
- 1/3 cup honey
- 2 quarts Veal Stock (page 145)

Combine all the ingredients in a large stockpot. Cook over high heat for about 1 hour, until the liquid has reduced by about 75 percent and is the consistency of syrup.