

Holiday Multi-Serve: Beef Tenderloin Roast,

Caramelized Onion Jus, & Horseradish Cream



3h



2 Servings

What we send

- 48 oz pkg beef tenderloin
- 2 (1 oz) horseradish ³
- 2 oz mayonnaise ^{1,3}
- 2 (1 oz) sour cream ²
- ¼ oz fresh chives
- 1 pkt beef broth concentrate
- ½ oz tamari soy sauce ³
- 3 yellow onions
- 2 (¼ oz) gelatin
- 1 oz Worcestershire sauce ³

What you need

- kosher salt & ground pepper
- unsalted butter ²

Tools

- wire rack
- rimmed baking sheet
- medium skillet
- large ovenproof skillet
- kitchen twine

Cooking tip

Beef can be salted and refrigerated for up to 2 days. If desired, replace ½ cup water in broth mixture in step 4 with red or white wine.

Allergens

Egg (1), Milk (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 0kcal

1. Prep beef

Using butcher's twine, tie tenderloin at 1-inch intervals. Season all over generously with salt and pepper. For best results, transfer to a wire rack set in a rimmed baking sheet and refrigerate uncovered overnight. Alternatively, proceed forward with recipe.

4. Prep sauces

Meanwhile, thinly chop chives. In a bowl, stir together sour cream, horseradish, and half the chives; season to taste with salt and pepper. Refrigerate until ready to serve.

In a measuring cup, whisk together gelatin, broth concentrate, 1 tablespoon Worcestershire sauce, 1 teaspoon tamari, ½ teaspoon pepper, and 1½ cups water.

2. Begin cooking onions

Preheat oven to 225°F with a rack in the center position. Thinly slice onions. In a large ovenproof skillet, melt 2 tablespoons butter over medium-high heat. Add onions and a pinch of salt. Cook, stirring frequently, until onion juices have cooked off and a layer of browned bits form on bottom of skillet, 5-7 minutes. Add ¼ cup water; scrape up browned bits with a wooden spoon.

5. Cook jus

Transfer beef to a plate; set aside for 10 minutes. Return skillet to stove; cook over medium-high heat, stirring frequently, until a layer of browned bits form on bottom of skillet, 4-5 minutes. Add broth mixture and beef resting juices; scrape up browned bits. Bring to a simmer and cook on medium-low heat until thickened slightly and reduced by half, 15-20 minutes.

3. Roast beef & onions

Continue cooking onions, adding water and scraping when browned bits build up, until onions are golden brown and halved in volume, another 8-10 minutes. Spread onions in an even layer; set wire rack with beef over skillet. Bake on center rack until internal temperature of beef registers 120-125°F and onions are deeply browned, 1½-2 hours.

6. Sear beef; serve

In a medium skillet, heat 4 tablespoons butter over high heat until lightly browned; add beef and 3 crushed garlic cloves. Cook, turning occasionally and spooning hot butter over beef until well browned on all sides, 2-3 minutes. Transfer to a cutting board; rest for 5 minutes. Remove twine, cut into slices, and garnish with remaining chives. Serve with sauces. Enjoy!