

# Tenderloin with Horseradish Cream



PREPARATION TIME

30 minutes



COOKING TIME

30 minutes



PERFECT PARTNER

baby carrots



Get some perfect filet mignon steaks—and save a few dollars—by trimming the thin end of the beef tenderloin. Cut into the desired thickness and freeze the filets for a future meal.

## SHOPPING LIST

- beef tenderloin • horseradish
- whipping cream

## ON HAND

- oil • vinegar • salt

# Tenderloin with Horseradish Cream

## INGREDIENTS

- 1 whole beef tenderloin (about 4 pounds)
- 1/4 cup vegetable oil
- 3/4 cup whipping cream
- 4 tablespoons prepared horseradish
- 2 tablespoons white-wine vinegar
- 1/2 teaspoon salt

SERVES 4

COOKIN'  
*Express*

- When time is really tight, mix 2 to 3 tablespoons horseradish with 1 cup sour cream for a quick accompaniment for the beef tenderloin.

## Make Ahead

This recipe is as good cold as it is hot. Prepare both beef and cream sauce 1 day ahead. Chill for an elegant picnic or alfresco luncheon.

## VARIATION

For a pretty touch, add 1 tablespoon chopped fresh chives to the horseradish cream.

**1** Remove beef from refrigerator 15 minutes before cooking. Preheat oven to 450°F. Place beef on a rack in a shallow roasting pan; tuck thin end under for even thickness during cooking.



**2** Brush beef with oil. Cook until a meat thermometer registers 140°F for medium, about 30 minutes. Remove beef from oven. Let stand for 10 minutes.

**3** Meanwhile, whip cream until stiff. Stir in horseradish, vinegar and salt.



**4** Slice beef. Arrange on a serving platter. Top with horseradish cream.