

Old Bay Rubbed Tenderloin

Ingredients:

- 8 lbs. beef tenderloin
- 3 tbsp. Old Bay
- 3 tbsp. Olive oil
- 1½ tbsp. Sea Salt
- 1 tbsp. black pepper
- 1½ ea. lemon juiced
- ¼ cup Burgundy
- ¼ cup Brandy

Cardamom Toast Ingredients:

- 7 slices Challah Bread sliced
- 3 tbsp. onions minced
- 1 tsp. Cardamom
- 2 tbsp. butter

Jalapeno Slaw Ingredients:

- 1 ½ cup red and yellow pepper sliced thin
- ½ cup red onion sliced thin
- 2 cups savory cabbage sliced thin
- 2 ea. Jalapenos sliced
- 1 ea. lime squeezed
- ½ cup sugar
- 1 cup mayonnaise
- ¼ cup white vinegar
- 1 teas. salt
- ¼ teas. black pepper

Preparation:

Mix all ingredients together and rub onto the tenderloin. Marinate for 24 hours. In a hot skillet sear all sides of the tenderloin till dark brown; remove. Roast in the oven at 400° about 25 minutes for medium rare.

Preparation:

Melt butter and add onions. Cook till clear. Add cardamom. Spread on the bread and toast in the oven.

Preparation:

Mix all ingredients together. Let sit for 24 hours.



PASTOR JOHN SABATELLI
Christ Lutheran Church