

Pesto Rubbed Beef Tenderloin *Serves 8-10 people*

Ingredients:

1 ea., 7-8 lb. beef tenderloin, trimmed

Pesto Rub Ingredients:

2 c. olive oil

4 c. basil, fresh

1 c. garlic, chopped

2 tsp. sea salt

2 tsp. pepper, black

2 c. nuts, pine

Oregano Mayo Ingredients:

7 ea. egg yolks

2 c. oregano, fresh, chopped

1/2 tsp. Salt

1 tsp. pepper, black

3 Tbsp. vinegar, white

1 ½ pints olive oil

Preparation:

Using a blender, grind the nuts with the garlic, basil, salt, and pepper. Slowly add the oil to create an emulsion. Marinate the tenderloin with the pesto for 24 hours. Using a heavy sauté pan, heat until red hot. Sear the tenderloin on all sides. Remove and place onto a sheet pan. Rub the tenderloin with the marinate again. Roast in a 385 degree oven for 20 minutes to internal temperature of 125 degrees. Remove and let rest for 20 minutes.

Preparation:

Using a stainless steel bowl, place the egg yolks into the bowl. Stir together with the oregano, salt, pepper and vinegar. Slowly pour in the olive oil creating emulsion. Chill.

Continued on back side



JOE WAGMAN

Wagman Construction, Inc.

Roasted Red peppers Ingredients:

3 ea. peppers, red, seeded, sliced
2 Tbsp. oil, olive
1 tsp. salt, sea
1 tsp. pepper, black
½ tsp. paprika

Garlic Orzo Ingredients:

1 lb. orzo
2 qts. water
4 Tbsp. garlic, chopped
1 tsp. salt, sea
½ tsp. pepper, black
3 Tbsp. olive oil virgin

Preparation:

Using a sauté pan, heat the olive oil. Add the peppers and sauté with the seasoning. Cover and simmer until tender.

Preparation:

Bring the water to a boil. Add the orzo and simmer until tender. Drain. Add the garlic, salt, pepper, and olive oil. Slice the tenderloin thin. Build the sandwiches on the roll with fresh mozzarella, and romano cheese, red peppers and oregano mayo. Serve the orzo on the side.