

BEEF TENDERLOIN CROSTINI WITH SULTANA-PORT RELISH

Source: marthastewart.com

Prepared by: Laura Lutz, December 2016

Serves: 12

1 beef tenderloin (about 2 pounds), tied
5 teaspoons extra-virgin olive oil
Coarse salt and freshly ground pepper, to taste
2 small shallots minced (about 1/4 cup)
1/2 cup sultanas or other golden raisins
3/4 cup tawny port
3 tablespoons balsamic vinegar
1/2 small dried chile de arbol, crumbled
1 sprig fresh thyme, plus 1/2 teaspoon chopped thyme leaves
1 celery stalk, thinly sliced diagonally, plus 1 tablespoon celery leaves for garnish
6 tablespoons mayonnaise
2 teaspoons grainy mustard
1 baguette (about 14 inches long), sliced diagonally 1/4 inch thick

Remove beef from refrigerator 30 minutes before cooking.

Preheat oven to 400 degrees. Rub 1 teaspoon oil over beef, and season with salt and pepper. Heat 2 teaspoons oil in a large ovenproof skillet over medium-high heat. Sear beef on all sides until deep golden brown, about 4 minutes per side. Transfer skillet to oven, and cook until beef reaches desired doneness (135 degrees for medium-rare, about 15 minutes). Transfer to a cutting board, and let rest for 10 minutes. Thinly slice.

Heat remaining 2 teaspoons oil in a pan over medium-low heat. Add shallots, and cook until soft, about 4 minutes. Add sultanas, port, vinegar, chile, and thyme sprig. Raise heat to medium-high, and simmer until thickened, about 8 minutes. Let cool slightly. Pulse one-quarter of the relish in a food processor until almost smooth. Return to pan, and stir in chopped thyme, celery, salt, and pepper.

To serve, combine mayonnaise and mustard, and spread about 2 teaspoons on each slice of baguette. Top with a slice of beef, season with salt, and top with 1 teaspoon sultana-port relish. Garnish with celery leaves.

