

COLD BEEF TENDERLOIN WITH TOMATOES AND CUCUMBERS

Prepared by: Ron Innes, September 2019

Serves: 8-10

Source: Bon Appetit, August 2018

¼ cup extra-virgin olive oil, plus more
1 3½–4-lb. beef tenderloin
3 Tbsp. whole black peppercorns, coarsely crushed
2 Tbsp. kosher salt
3 lb. heirloom tomatoes (6–8), sliced into ¼"-thick rounds
6 mini seedless or Persian cucumbers, sliced into ¼"-thick rounds
1 cup basil leaves
Sherry vinegar or red wine vinegar (for serving)
Flaky sea salt
Freshly ground black pepper
Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde (for serving)

Prepare a grill for 2-zone heat (for a charcoal grill, bank two-thirds of coals over one side of grill and scatter remaining coals over the other side; for a gas grill, set one burner to high heat and the remaining burners to medium-low heat). Clean and lightly oil grate. Rub tenderloin with ¼ cup oil and sprinkle with peppercorns and kosher salt. Grill over hottest part of grill, turning often, until lightly charred on all sides, about 5 minutes. Move to cooler part and continue to grill, turning often, until an instant-read thermometer inserted into the thickest part registers 120° for medium-rare, 25–30 minutes longer. Transfer to a platter and let cool.

Just before serving, thinly slice tenderloin on a large cutting board you can also serve from (or transfer back to platter). Arrange tomato slices, cucumber slices, and basil alongside. Drizzle tomatoes and cucumbers very lightly with vinegar. Drizzle oil over everything and season liberally with sea salt and ground pepper. Serve with Lemony Yogurt Sauce and/or Grilled Serrano Salsa Verde alongside.

Do Ahead: Beef tenderloin can be grilled 1 day ahead. As soon as it is cool, wrap tightly in plastic (do not slice) and chill until ready to serve.

LEMONY YOGURT SAUCE

6 Tbsp. fresh lemon juice
1 garlic clove, finely grated
1 tsp. kosher salt
1 tsp. freshly ground black pepper
2 cups plain whole-milk Greek yogurt

Whisk lemon juice, garlic, salt, and pepper into yogurt in a medium bowl to evenly distribute.

Do Ahead: Sauce can be made 1 day ahead. Cover and chill.

GRILLED SERRANO SALSA VERDE

6–8 serrano chiles
1 bunch basil
1 bunch cilantro
1 bunch parsley
1¼ cups extra-virgin olive oil
½ cup sherry vinegar or red wine vinegar
2½ tsp. kosher salt

Prepare a grill for medium-high heat. Thread chiles onto skewer and grill, turning often, until charred and softened, about 6 minutes. Let cool; remove stems.

Meanwhile, pluck leaves from basil and leaves and tender stems from cilantro and parsley. (You should have about 2 cups of each herb.)

Pulse chiles, basil, cilantro, and parsley in a food processor until finely chopped. Add oil, vinegar, and salt and pulse until a thick, slightly textured sauce forms.

Do Ahead: Sauce can be made 1 day ahead. Cover and chill. Bring to room temperature before serving.

