

Spicy Beef Tenderloin

UTENSILS:

Jumbo Saute, 6 qt Dutch Oven

INGREDIENTS:

- 4 pints cherry tomatoes
- Extra-virgin olive oil
- Sea salt and freshly ground black pepper
- 2 limes, juiced
- ½ Red Onion, sliced thin
- 1 Serrano Chili, sliced thin
- ½ Bunch freshly chopped cilantro leaves, plus more for garnish
- ½ lb Queso fresco or feta cheese, crumbled
- 1 (4-pound) beef tenderloin

Directions:

TO START: Pre-heat the Jumbo Saute on Medium Heat. Put the cherry tomatoes into Saute, drizzle with olive oil, and season with salt and pepper. Saute until the tomatoes burst, about 4 to 5 minutes. Remove from stove and allow them to cool a bit. In a large bowl add about 1/4 cup olive oil, juice of 2 limes, onion, chili, chopped cilantro, cheese, and the tomatoes. Mix carefully to avoid breaking up the tomatoes too much. Taste and adjust seasoning with salt and pepper; set aside.

TO FINISH: Pre-heat the 6 qt Dutch Oven on Medium Heat. Rub the meat with some olive oil and season it generously with salt and pepper. Cover with the dome cover and cook on Medium heat until water forms around the edge; turn tenderloin over and replace the lid. Reduce the heat to Low and continue to cook for 8-12 minutes or until meat is done but pink in the middle (Medium Well). Uncover, heat off and allow meat to rest for 10 minutes before slicing. Slice the meat thin, place it on a platter, and spoon on the cheesy tomato dressing. Garnish with a drizzle of olive oil and cilantro leaves.

NOTES:

