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BEEF WITH SHERRY DIJON VINAIGRETTE

BY COLLABORATIVE COOKING

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Recipe Details

Recipe Description: This recipe is all about heat! The hotness starts with the spice of *Lawry's® Pepper Supreme®* which encrusts the Tenderloin Steak and only continues to build once this tender cut is placed on a sizzling hot plancha. Charred onions and a vinaigrette made with *French's® Dijon Mustard* and shallots send this dish to the top of the taste thermometer.

Courtesy of BeefItsWhatsForDinner.com

1. Preheat plancha or griddle to 350°F. Roll each beef Tenderloin Steak in Lawry's® Pepper Supreme to cover; use excess seasoning to season onions. Place steaks and onions on plancha; cook steaks 10 to 13 minutes for medium rare (145°F) to medium (160°F) doneness, turning occasionally. Remove steaks; keep warm. Cook onions until seared; remove and cool slightly

Sherry Dijon Vinaigrette

1. To make Sherry Dijon Vinaigrette, place shallot, garlic, vinegar and lemon juice in blender container. Cover; pulse on and off until pureed. With blender running, slowly add oil to blender through opening in cover, processing until smooth. Pour into bowl; cover and refrigerate.
2. Thinly slice steaks. Serve steaks over onions. Drizzle Vinaigrette over steaks.

RECIPE TYPE: ENTREES

CUISINE: AMERICA

NUTRITION INFORMATION (PER SERVING)

CALORIES: 496

PROTEIN: 23.4

BEEF TENDERLOIN STEAK | INGREDIENTS | SERVES 4

4 EACH BEEF TENDERLOIN STEAK (FILET MIGNON), (1 IN. THICK)
2 TABLESPOONS LAWRY'S® PEPPER SUPREME®
12 GREEN ONIONS
2 TABLESPOON OLIVE OIL

SHERRY DIJON VINAIGRETTE | SERVES 4

1 SHALLOT, PEELED AND ROUGH CHOPPED
1 TEASPOON MCCORMICK CULINARY® GARLIC, MINCED
2 TABLESPOONS SHERRY VINEGER
1 TABLESPOON FRESH LEMON JUICE
1 TABLESPOON FRENCH'S® DIJON MUSTARD
1/2 TABLESPOON OLIVE OIL