

# Beef Tenderloin with Red Wine Sauce

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*A delicate beef tenderloin with an aromatic red wine sauce is the perfect dish for a special night. Tender beef is marinated in a red wine and marjoram marinade before being browned and roasted. The marinade becomes a succulent and delicate sauce served over the tenderloin for a perfectly balanced and memorable meal.*

## Ingredients:

3 lb beef tenderloin  
2 Tbsp cornstarch  
1 Tbsp vegetable oil  
2 c. red table wine  
2 tsp dried marjoram  
1 tsp. salt  
1 tsp. black pepper  
4 cloves garlic, minced  
4 c. beef stock

## Directions:

1. Trim fat from beef tenderloin. Fold under 3 inches of small end and tie with string at 2 inch intervals to maintain shape.
2. In large ziplock bag combine wine, marjoram, salt, pepper, 4 cloves minced garlic, and beef stock. Add beef, seal, and refrigerate for 2 hours, turning bag occasionally.
3. Preheat oven to 400 degrees F. In large dutch oven brown meat in olive oil until browned on all sides. Reserve marinade and set aside.
4. Transfer to a cooking rack in a roasting pan. Cook until meat thermometer registers between 140 degrees and 160 degrees. Remove to serving plate and cover with foil for 10 minutes before removing string and slicing.
5. Combine 1/4 c. marinade and cornstarch. Set aside.
6. Bring remaining marinade to a boil in dutch oven and cook 2 minutes. Add cornstarch mixture, bring to a boil, and cook until thickened. Serve with tenderloin.

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