

WEISINGER'S

OF ASHLAND

RECIPE TO BE ENJOYED WITH

2005 Claret

Spicy Grilled Beef Tenderloin

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 pound queso fresco or feta cheese, crumbled
1 (4-pound) beef tenderloin

Heat the broiler. Put the cherry tomatoes onto baking sheets, drizzle with olive oil, and season with salt and pepper. Broil until the tomatoes burst, about 4 to 5 minutes. Remove from oven and allow them to cool a bit. In a large bowl, add about ¼ 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.

Heat the grill or a grill pan to medium. Rub the meat with some olive oil and season it generously with salt and pepper. Grill the tenderloin, browning it on all sides, until it is medium rare, about 15 to 20 minutes. Remove the meat to a cutting board, cover it with aluminum foil, and allow it to rest for 10 minutes before slicing.

Slice the meat thinly; place it on a platter and spoon on the cheesy tomato dressing. Garnish with a drizzle of olive oil and cilantro leaves.