



Seven Feathers Casino Resort's Blackened Beef Tenderloin Tips*

Ingredients

Blackened Beef Tenderloin Tips:

4 ounces beef tenderloin tips, cut in 1 inch pieces
2 tbsp. Cajun Blackening Seasoning
2 tbsp. olive oil

Brandy Sauce:

2 tbsp. olive oil
2 each shallots, chopped
1 tbsp. garlic, chopped
2 ounces Korbel Brandy
2 tbsp. cold butter, cubed

To Serve:

1 each thyme sprig

Directions

Blackened Beef Tenderloin Tips:

1) Combine the Cajun Blackening Seasoning and olive oil in a small bowl, add the tenderloin pieces, and turn to coat. Let stand for 15 minutes, stirring once or twice.

2) Set a cast iron skillet over medium-high to high heat and add a little olive oil. Sear the tenderloin pieces in the hot skillet; do not move the tenderloin pieces until a crust has formed. Turn the tenderloin pieces; seared surface should be caramelized dark brown. Cook to med-rare on the inside.

Brandy Sauce:

1) Heat olive oil in a sauté pan over medium-high heat. Add shallots and garlic; cook 3-4 minutes.

2) Deglaze with the brandy; flame and reduce the heat. Add cold butter and cook until the sauce thickens; stirring and scraping the bottom of the pan to remove the browned bits of shallot and garlic.

To Serve:

Place the brandy sauce in a warm cast iron skillet, add the tenderloin pieces on top. Garnish with a sprig of fresh thyme and serve.

*Appetizer, serves 2

*Recipe created by Seven Feathers' Executive Chef Mark Henry.