



Beef Tenderloin with Shitake Mushrooms and Crisp Rosemary Potatoes

Serves: 4

Serve with Joseph Phelps Vineyards Cabernet Sauvignon

For the Beef:

4- 4oz. Beef tenderloin steaks
1 Tbsp. Joseph Phelps Extra Virgin Olive Oil
1 Tbsp. Butter
¼ lb. Shitake mushrooms, cut in quarters
½ cup Beef stock
¼ cup Dry red wine
2 ea. Garlic cloves, minced
Kosher salt & pepper to taste

Heat the olive oil and butter in a large non-stick sauté pan over medium-high heat. Season the steaks generously with salt and pepper. Add the steaks and cook until browned on the outside and rare on the inside, about 3 minutes per side. Transfer to a plate and keep warm. Add the mushrooms and garlic to the sauté pan and increase heat to high. Cook until the mushrooms begin to turn crispy, about 10 minutes. Transfer the mushrooms to the plate with the beef. Add the stock and wine to the sauté pan and cook until the liquid is reduced by half, about 10 minutes. Add the mushrooms back to the pan. Arrange the steaks on the plates and spoon the mushrooms and sauce over the beef.

For the Crisp Rosemary Potatoes:

2 lbs. New potatoes
1/3 cup Joseph Phelps Extra Virgin Olive Oil
4 ea. Garlic cloves, chopped
1 ¼ tsp. Fresh rosemary, chopped
½ tsp. Kosher salt
Freshly ground black pepper to taste

To prepare the potatoes, peel and cut them into 1-inch dice. Wash them in 2 changes of water, drain and pat dry. Pour the olive oil into a large non-stick sauté pan over medium-high heat. When the oil is hot, add the potatoes, garlic, and rosemary. Stir to mix and coat the potatoes with oil. Cover the pan and decrease heat to medium. Cook until golden brown on the bottom, 8 to 10 minutes. Stir, add the salt, and stir again. Cover the pan and cook for 5 minutes more. Remove the lid and continue cooking, stirring frequently, until golden all over, about 5 minutes. Season with pepper.

We've chosen a classic food and wine pairing, Cabernet Sauvignon and beef, in this Beef Tenderloin with Shitake Mushrooms dish. The rich, earthy flavor of the shitakes ties in well with the ripe blackberry and Bing cherry notes of the Cabernet. Fragrant rosemary and black pepper in the Crisp Rosemary Potatoes compliment the hints of curry and warm allspice in the wine. We hope you'll enjoy what is sure to become a classic, our Cabernet Sauvignon, with our savory take on the time-honored favorites, meat and potatoes.