Roast Beef Tenderloin

5 pound trimmed whole beef tenderloin

​kosher salt and pepper

2 Tablespoons vegetable oil

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Red Wine Sauce

5 Tablespoons butter

12 ounces stew meat, cut into 1" pieces

2 Tablespoons tomato paste

2 cups red wine (Pinot Noir)

2 cups beef broth

1 shallot, sliced thin

2 Tablespoons soy sauce

1 1/2 Tablespoons sugar

6 sprigs fresh thyme

2 1/2 teaspoons cornstarch

1 Tablespoon cold water

salt and pepper

Cut tenderloin crosswise at head to make 2 roasts.

Tie twine at 1" intervals.

Tuck tail end of second roast underneath 3-5 inches. Tie with twine.

Place each roast on plastic wrap and sprinkle with 1 T. salt.

Wrap in plastic wrap and refrigerate 12-24 hours.

Season roast with pepper and place on wire rack in roasting pan.

Roast beef at 250 until temperature reaches 130 for medium. (about 1 1/2 hours)

Transfer roast to a cutting board, tent with foil and let rest 20 minutes.

Pat roast dry with paper towels. Heat oil in skillet. Add roasts and sear on all sides to brown.

Transfer to cutting board and slice into 1/2" slices.

To make the red wine sauce: Melt 1 T. butter in saucepan. Add beef and cook until browned.

Add tomato paste and cook until darkened.

Stir in wine, shallot, broth, soy sauce, sugar and thyme sprigs.

Cook until reduced to 4 cups. (12-15 minutes)

Strain sauce through fine mesh strainer. Return to saucepan and bring to a boil.

Dissolve cornstarch in water and whisk into boiling sauce.

Boil 30 seconds. Reduce to low and whisk in 4 T. butter.

Season with salt and pepper and serve with tenderloin.