

Holiday Horseradish Beef Tenderloin with Mushrooms & Thyme

By Gail Simmons

Serves 4

2 pound center-cut beef tenderloin, trimmed, rinsed and patted dry, at room temperature
2 tablespoons Dijon mustard
1/4 cup plus 2 tablespoons prepared white horseradish, divided
Kosher salt
Freshly ground black pepper
3 tablespoons extra-virgin olive oil, divided
1 tablespoon butter
4 medium shallots, quartered
3 cups halved cremini mushrooms
4 garlic cloves, smashed
1 tablespoon thyme leaves
1 cup red wine, preferably Diosa Le Petit Grace Pinot Noir
1 cup crème fraîche
1 tablespoon freshly grated lemon zest
1 tablespoon fresh lemon juice
1 tablespoon finely chopped chives, plus more for serving

Preheat the oven to 400 degrees F.

In a small bowl, combine the mustard and 1/4 cup horseradish and set aside. Season the tenderloin all over with salt and pepper.

In the bottom of a large roasting pan or Dutch oven, add the shallots, mushrooms, garlic and thyme. Drizzle the vegetables with 1 tablespoon of oil and season with salt and pepper. Toss the vegetables gently to coat.

In a large sauté pan or cast-iron skillet, heat the remaining 2 tablespoons of oil and the butter over medium-high heat. Add the tenderloin and sear on all sides until browned, about 5 minutes. Transfer the tenderloin to the prepared roasting pan, on top of the vegetables. Brush the mustard mixture over the top and sides of the tenderloin in an even layer and place in the oven.

Roast the tenderloin for 25 minutes. Add red wine to the bottom of the pan and roast again until an instant-read thermometer inserted into the thickest part of the beef registers 125 degrees F for medium-rare, 15 to 20 minutes more.

Meanwhile, in a small bowl combine the crème fraiche, remaining 2 tablespoons of horseradish, lemon juice, lemon zest and chives. Season with salt and pepper and set aside.

Transfer the tenderloin to a carving board and let rest for 15 minutes before slicing. Serve tenderloin on a platter with mushrooms mixture and horseradish crème fraiche on the side.