

## Peppercorn Tenderloin *serves 6-10*

**1 Whole 5-7lb beef tenderloin**

**1/2 cup whole peppercorns**

**1 cup olive oil**

**4 teaspoons Kosher salt, 1/2 teaspoon baking soda, 1 teaspoon sugar  
1/2 tbsp. orange zest, 1/4 tsp lemon zest**

**1/4 tsp nutmeg**

**Cooking twine**

Clean any extra silver skin and fat from your tenderloin with a paring knife and let it come up to room temperature.

Put your peppercorns in a large cast iron skillet. Start crushing the peppercorns with another heavy flat object (we used a small cast iron melting skillet). The trick is to rock the crushing object side to side to break the peppercorns up.

Add 3/4 cup olive oil to your skillet and cook over low-medium heat for 10 minutes.

Pour into a fine mesh strainer and rinse. Add peppercorns to a bowl with the remaining olive oil.

Mix salt, baking soda and sugar together and coat all of the tenderloin.

Now apply the peppercorn mixture to the tenderloin.

Fold the last 1/4 of the tenderloin under itself and tie with twine every 3 inches.

Sprinkle orange and lemon zest over the top and grate a little nutmeg to finish off.

Transfer to a roasting pan and cook in a preheated oven at 300° for 40 to 60 minutes.

A remote thermometer really helps here! **CHECK OFTEN!** You are looking for an internal temperature of:

120°-125° RARE, 125°-130° MEDIUM RARE, and 130°-140° MEDIUM. DO NOT COOK PAST 140°!

Let rest (covered with foil) for 15-20 minutes. Slice and enjoy!

## **Smashed Broiled New Potatoes**

**1 10 lb. bag of red (new) potatoes**

**1 1/2 cup kosher salt, 1 stick melted butter**

**1 cup malt vinegar, salt and pepper**

In a large stock pot, add whole potatoes and 1 1/2 cups of kosher salt. Add enough water to cover potatoes by at least 2 inches and bring to a boil.

Reduce heat to a simmer and continue cooking until done.

Check to see if potatoes are done by inserting a paring knife into one of the larger potatoes. The knife should slide out fairly easily.

Drain potatoes and place them on a large cookie sheet.

Smash potatoes to about 3/4-inch thickness. Baste with the melted butter then the malt vinegar.

Add fresh ground pepper over the top and a dash of salt.

Broil on low until golden brown and crispy. (about 8-12 minutes)

## **Horseradish Sauce**

**16oz Sour Cream**

**3 tbsp. prepared horseradish**

**2 tsp seasoning salt**

**2 tbsp. red wine vinegar**

Mix all ingredients together and adjust seasoning to your taste.

Return to refrigerator for at least on hour to firm up and intensify the flavor.