



FOX RUN VINEYARDS

Roasted Curry Beef Tenderloin with Caramelized Onions and Mango Chutney

Beef Tenderloin - size will depend on number of guests

½ teaspoon each Salt & Pepper

½ Tablespoon Garlic (use more if desired)

1 Tablespoon Curry Powder

Olive Oil – to drizzle

Preheat oven to 375 degrees. Season the tenderloin with salt, pepper, garlic, curry powder and olive oil. Cook until internal temperature reaches 130 degrees (medium).

Caramelized Onions

Julienne 2 medium onions, heat oil in sauté pan and cook onions at medium low heat until well caramelized.

Mango Chutney

2 Mangos – peeled and diced

½ cup raisins

¼ cup small diced onions

1 cup sugar

1 cup apple cider vinegar

Add to saucepan, mangos, raisins, onion, sugar and vinegar and cook at medium heat until sauce thickens.

Slice the tenderloin, top with caramelized onions, and serve the mango Chutney on the side. Serves about 12 people depending on the size of the tenderloin.

Enjoy with Fox Run Vineyards Cabernet Franc!

Recipe provided by Fox Run Vineyards Executive Chef Frank Caravita