



## **Bacon-Wrapped Tenderloin of Beef with Chimichurri and Crispy Yukon Gold Potatoes and Amici Cellars Morisoli Vineyard Cabernet Sauvignon**

*Recipe Courtesy Chef John Adamson*

The 2009 vintage of Amici's long-awaited single vineyard wines has just been released, and Chef John Adamson developed this recipe for Bacon-Wrapped Beef Tenderloins specifically to pair with the Morisoli Vineyard Cabernet Sauvignon. He notes, "The richness of this tenderloin of beef showcases the deep, concentrated flavors of the Morosoli Vineyard Cab, while the fresh flavor of the chimichurri highlights the wine's dark fruit characteristics." The addition of Crispy Yukon Gold Potatoes completes the meal and makes an elegant presentation worthy of your next dinner party.

Recipe serves 4

### **For the Beef:**

4 ea Bacon, sliced  
4 ea Tenderloin of Beef, 7-8 oz  
4 ea Skewers, 4", soaked in water  
1 T Extra Virgin Olive Oil  
Salt and Pepper to taste

### **Method**

Fill a one-quart saucepot with water and bring to a boil. Place the bacon into the boiling water and blanch for 3 minutes. Remove from the water and cool to room temperature.

Preheat an oven to 450°. Wrap the blanched bacon around the tenderloin and secure with the skewers. Place a cast-iron skillet or heavy bottomed sauté pan over high heat. Season the bacon-wrapped tenderloins with salt and freshly ground pepper. Drizzle the tenderloins with the olive oil, and place the bacon side down into the pan, allowing them to cook on each side for approximately a minute. Lay the tenderloins, flat side down, and place in preheated oven. Cook for approximately five minutes, and turn. Cook another five minutes or until medium rare. Remove from the pan and remove the skewer. Rest for five minutes before serving.

### **For the Chimichurri:**

1c Parsley, washed  
3/4c Cilantro  
1/4c Oregano, washed  
1 ea Garlic Cloves  
1 tsp Red Pepper Flakes  
1 c Olive Oil, pure  
2 T Red Wine Vinegar  
Salt and Pepper to taste



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## **Method**

In a food processor, add all ingredients and puree the mixture until smooth. Season with salt and pepper. Allow to sit for at least two hours, keeping cold until ready to serve.

## **For the Potatoes:**

8 ea Yukon Gold potatoes, about 1 1/2"  
2 c Olive Oil, pure (as needed to fill sauté pan)  
Sea Salt, coarse (to taste)  
Pepper, freshly ground (to taste)

## **Method**

Place potatoes in a two-quart sauce pot. Cover the potatoes with salted water and place over medium-high heat. Cook until tender, approximately 15-18 minutes.

Remove the potatoes from the water when done and cool to room temperature. When cool, “smash” the potatoes with the palm of your hand until they are slightly crushed, but still in one piece. Heat the olive oil in a large sauté pan and place the potatoes into the heated oil. Cook until the potatoes begin to turn golden brown, turn and repeat. When finished, drain the potatoes and season with salt and pepper. Serve warm.

On each plate, arrange several potatoes topped by beef tenderloin and dotted with chimichurri.

**Serve with *Amici Cellars Morisoli Vineyard Cabernet Sauvignon* and enjoy!**