

Stuffed Beef Tenderloin with Roasted Vegetables



Servings: 8



Prep: 30 min.



Cook Time: 1 hr.

INGREDIENTS

1 4LB BEEF TENDERLOIN,
TRIMMED
2½ CUPS LOOSELY PACKED
FRESH FLAT-LEAF PARSLEY
LEAVES (2 BUNCHES)
¼ CUP CAPERS, DRAINED
2 TBSP GOLDEN RAISINS
1 TBSP GRATED LEMON ZEST
¾ CUP UNSALTED BUTTER,

SOFTENED, CUT INTO PIECES
2½ TSP KOSHER SALT
1½ TSP BLACK PEPPER
1½ LBS BABY YUKON GOLD
POTATOES, HALVED
1 LB SMALL CARROTS, CUT
LENGTHWISE INTO THIRDS
4 SHALLOTS, HALVED
2 TBSP OLIVE OIL

DIRECTIONS

1 Preheat oven to 350°F. Pat beef dry, and (if trussed) remove string. Let stand at room temperature until ready to use. Process parsley, capers, raisins, and zest in a food processor about 30 seconds. Transfer to a medium bowl. Add butter, 1 teaspoon of the salt, and ½ teaspoon of the

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pepper; stir into a smooth paste. Set aside.

2 Using a sharp knife, cut horizontally into center of beef, cutting to but not through other side (cut should be within $\frac{1}{2}$ inch of other side). Open flat, like a book. Place between 2 sheets of plastic wrap. Using the flat side of a meat mallet, pound to $\frac{1}{2}$ - to $\frac{3}{4}$ -inch thickness. Spread butter mixture in an even layer over cut side of beef, leaving a $\frac{1}{2}$ -inch border. Roll up, jelly-roll style, starting at 1 long side; secure with kitchen twine tied at 2-inch intervals.

3 Toss together potatoes, carrots, shallots, oil, 1 teaspoon of the salt, and $\frac{1}{2}$ teaspoon of the pepper. Spread on a baking sheet lined with aluminum foil. Place beef on vegetables; sprinkle with remaining $\frac{1}{2}$ teaspoon each salt and pepper. Cook in preheated oven 30 minutes. Increase oven to 450°F (do not remove beef from oven); cook until a thermometer inserted in thickest portion of beef registers 125°F, about 18 minutes. Transfer to a cutting board; let rest 30 minutes.

4 Meanwhile, return vegetables to oven; continue cooking at 450°F until vegetables are starting to brown and are cooked through, 10 to 15 minutes. Remove from oven. Toss vegetables with any juices on baking sheet; transfer to a serving bowl. Cover to keep warm until ready to serve. Remove twine from beef. Cut into 1-inch-thick slices; serve with vegetables.

Gingerbread and White Chocolate Mousse Trifle



Servings: 8



Prep: 1 hr.



Total Time: 3 hr.

INGREDIENTS

GINGERBREAD

- 1¼ CUP ALL-PURPOSE FLOUR
- 1½ TSP GROUND GINGER
- 1 TSP BAKING SODA
- ½ TSP KOSHER SALT
- ¼ TSP GROUND CLOVES
- ¼ TSP GRATED NUTMEG
- ½ CUP UNSULFURED MOLASSES
- ½ CUP SUGAR
- 1 STICK UNSALTED BUTTER MELTED
- 1 LARGE EGG
- 1½ TSP FINELY GRATED GINGER
- 1 TBSP MINCED CRYSTALLIZED GINGER
- ½ CUP WATER

MOUSSE

- 2 TSP UNFLAVORED POWDERED GELATIN
- 4 LARGE EGG YOLKS
- ¼ CUP SUGAR
- 3 CUPS HEAVY CREAM
- ½ CUP WHOLE MILK
- 2 TSP FINELY GRATED LEMON ZEST
- ½ TSP KOSHER SALT
- 10½ OZ WHITE CHOCOLATE, CHOPPED

CARAMEL

- ¾ CUP SUGAR
- ½ CUP POMEGRANATE JUICE
- ½ TSP FRESH LEMON JUICE
- ½ CUP FRESH POMEGRANATE SEEDS

DIRECTIONS

1 Preheat the oven to 325°F. Line the bottom of a 9-by-13-inch baking pan with parchment paper and lightly spray the bottom and side of the pan with baking spray.

Gingerbread and White Chocolate Mousse Trifle

2 In a bowl, sift the flour with the ground ginger, baking soda, salt, cloves and nutmeg. In a large bowl, beat the molasses with the sugar and butter at medium speed until fluffy. Beat in the egg and the fresh and crystallized ginger. At low speed, beat in the dry ingredients. Gradually beat in the water. Spread the batter in the prepared pan.

3 Bake the gingerbread for about 20 minutes, rotating the pan once, until a tester inserted in the center comes out clean. Transfer the gingerbread to a rack to cool for 30 minutes, then turn it out and let it cool completely, 1 hour. Refrigerate the gingerbread until firm, about 1 hour. Peel off the parchment paper and cut the gingerbread into 1-inch cubes.

4 Mousse: In a small bowl, sprinkle the gelatin over 2 tablespoons of water and let stand for 5 minutes. In a medium bowl, beat the egg yolks with the sugar until fluffy.

5 Mousse: In a medium saucepan, combine 1/2 cup of the cream with the milk, zest and salt and bring to a simmer. While whisking, drizzle the hot milk mixture into the egg yolks until incorporated. Transfer the mixture to the saucepan and cook over low heat, stirring, until the custard is thickened and coats the back of a spoon, about 10 minutes. Remove from the heat. Add the gelatin and white chocolate and stir until melted. Strain the custard into a medium metal bowl set in a bowl of ice water and cool to room temperature, stirring, about 2 minutes. Remove the bowl from the ice bath.

6 Mousse: In a large bowl, beat the remaining 2 1/2 cups of heavy cream until soft peaks form. Fold the whipped cream into the custard. Refrigerate the mousse until chilled, about 2 hours.

7 Caramel: In a medium saucepan, combine the sugar with 3 tablespoons of water and cook over moderate heat, stirring, until the sugar dissolves; brush down the side of the pan with a wet

Gingerbread and White Chocolate Mousse Trifle

pastry brush. Cook undisturbed until a medium-amber caramel forms, about 5 minutes. Carefully add the pomegranate juice and lemon juice and simmer until slightly thickened, about 5 minutes. Let cool to room temperature.

8 In an 8-inch, 2-quart trifle bowl, make 4 layers of the gingerbread, mousse and caramel. Garnish with the pomegranate seeds and crystallized ginger slices and serve.

Yule Mule



INGREDIENTS

2 CUPS VODKA
1 CUP FRESH LIME JUICE
2 CUPS UNSWEETENED
CRANBERRY JUICE

3 CUPS GINGER BEER
CRANBERRIES GARNISH
ROSEMARY GARNISH

PREPARATION

1 To prepare your Yule Mule mix, combine the cranberry juice, lime juice, and vodka and mix to make the base.

2 Top each glass with ginger beer right before you serve the drinks.

3 Garnish the drinks with cranberries and rosemary sprigs.