

If you want your sirloin cooked past rare-medium rare, pop it in a 350° oven another 3 minutes for medium or 6 minutes for medium well. Serve with Creole mustard sauce.

Creole Mustard Sauce: Combine garlic, shallots, and wine in a saucepan and simmer over medium-high heat until red wine has reduced to almost dry. Add veal stock and cream. Return to boil. Add Creole mustard, salt, and pepper. Simmer for 2 minutes and serve with sirloin.

Rosemary Beef or Pork Tenderloin

Patricia Horany Cooper

Make ahead Dijon Spread:

2 Tbsp. Dijon-style mustard

1 Tbsp. olive oil

1 Tbsp. snipped fresh rosemary

3 cloves garlic, minced

1 tsp. salt

¼ tsp. pepper

3 lbs. center-cut beef tenderloin
roast or boneless pork top
loin roast

4-6 oz. log garlic & herb goat
cheese (chevre), or half of
8 oz. tub cream cheese
spread with chive & onion,
or gorgonzola cheese

In small bowl, combine mustard, olive oil, rosemary, garlic, salt and pepper.

For beef tenderloin: Preheat oven to 425°. Spread Dijon spread over roast. Place roast on rack in shallow pan. Bake, uncovered, for 35 to 40 minutes (medium rare) or 45 to 50 minutes (medium). Cover with foil and let stand 15 minutes before slicing. Cut roast into approximately 8 slices, 1 to 1 ½ inches apart, cutting to, but not through, bottom of meat. Tuck in a slice of goat cheese or spoon 1 tablespoon cream cheese into each cut. Sprinkle with additional rosemary and serve.

For pork roast: Follow same instructions as for beef except bake at 325°. Roast for 1 ¼ to 2 hours.