



Grilled Certified Angus Beef Tenderloin Bruschetta

6 oz.	Tenderloin Beef Filet
1 tsp.	Steak Seasoning (Your Choice)
1 ea.	Crusty French Baguette
¼ cup	Garlic Butter (See Recipe Below)
3 oz.	Goat Cheese
¼ cup	Sundried Tomatoes
¼ cup	Caramelized Onions (See Recipe Below)
2 tbsp.	Toasted Pinenuts
12 ea.	Fresh Basil Leaves

- Slice French bread into ½ inch crostinis. Brush both sides of crostinis with garlic butter and place on baking sheet. Toast garlic crostinis in 350° oven for 10 minutes until lightly brown. Set aside.
- Season filet and leave on counter for 20-30 minutes before placing on hot grill. Cook filet to medium temperature (135°). Pull filet off grill and let it rest on counter for 10 minutes.
- Assemble the bruschetta with sliced tenderloin, basil, caramelized onion, goat cheese, sundried tomatoes and pinenuts.

Caramelized Onions

1 ea.	Sweet Onion (Vidalia or Maui Onion)
1 tsp.	Olive Oil
2 ½ tbsp.	Sugar
3 tbsp.	Red Wine Vinegar
3 tbsp.	Port Wine
2 tbsp.	Balsamic Vinegar

- Heat olive oil in small sauce pan.
- Sweat onions and sugar until translucent.
- Add all liquid.
- Simmer on low heat for 1 hour, stirring every 15 minutes, until liquid has reduced by three-quarters.
- Cool in refrigerator.

Garlic Butter

¼ lb.	Butter
1 tbsp.	Fresh Minced Garlic
1 tsp.	Granulated Garlic
2 tsp.	Salt

- Put all ingredients in a microwave safe bowl.
- Heat in microwave for 1 minute on medium power.