

# Petite Tenderloin Deburgo

serves 4

|                        |  |               |                               |
|------------------------|--|---------------|-------------------------------|
| <b>1 package</b>       | Grass Fed Petite Tenderloins<br>(4pcs total) | <b>2 ea</b>   | Garlic Cloves, minced         |
| <b>3 Tbsp</b>          | Canola Oil                                   | <b>½ ea</b>   | Shallot, minced               |
| <b>½ c</b>             | White Wine                                   | <b>2 Tbsp</b> | Fresh basil (or 1 Tbsp Dried) |
| <b>½ c</b>             | Heavy Cream                                  | <b>1 tsp</b>  | Ground Black Pepper           |
| <b>2 Tbsp + 1 Tbsp</b> | Cold Butter                                  |               |                               |

**1** Preheat oven to 400 degrees Fahrenheit. Heat oil in a pan over medium heat.

**2** When oil begins to shimmer, add steaks and cook until well browned, 3-4 minutes. Don't crowd the pan! Use a large pan or cook in batches to avoid steaming the meat.

**3** Flip steaks over to brown on the other side, 3-4 more minutes.

**4** Flip steaks once more and place the pan directly in the oven. Pull the loins when they reach an internal temperature of 130 degrees Fahrenheit, 5-7 more minutes.

**5** Remove steaks from oven and place on a cutting board to rest. Place pan back over medium heat and add 1 Tbsp butter.

**6** Once butter has melted, add shallot and garlic. Cook until fragrant.

**7** When shallots and garlic become fragrant, add white wine and allow to reduce by half.

**8** Once wine has reduced by half, add the cream and reduce by half. Remove the pan from heat and stir in the cold butter, basil and pepper, just until the butter is melted.

**9** Slice the steaks or serve whole with the sauce poured over top.

