



# beef tenderloin with juniper

**Use a small tenderloin here because it is compact and will hold together better than a larger one. Serve with garlic mashed potatoes and green beans, Swiss chard or a small side salad.**

© David Krebs

## beef tenderloin with juniper serves 6

### ingredients

- 1 clove garlic
- 2½ pounds beef tenderloin, cut into 12 medallions, about 1 inch thick
- ½ cup gin
- 36 juniper berries, 12 crushed and 24 left whole
  - 1 teaspoon chopped fresh thyme, or ¼ teaspoon dried, plus 6 sprigs, for garnish
- 2 tablespoons butter
- ¾ cup mascarpone cheese
- salt and fresh-ground black pepper

### preparation

1. Cut slits in the garlic clove and rub over the meat. Rub the inside of a large heavy frying pan, preferably cast iron, with the garlic. Discard the garlic.
2. Put the beef in a stainless-steel or glass baking dish. Pour ¼ cup of the gin over the meat. Sprinkle the crushed juniper berries and the thyme over the meat. Cover and refrigerate for 1 hour, turning once.
3. Pat the meat dry, discarding any bits of juniper. Heat the prepared frying pan over high heat until hot, about 5 minutes. Add 1 tablespoon of the butter. When the foaming subsides, add half of the meat and cook, turning once, until browned, about 1½ minutes on each side for medium-rare. Transfer to a platter. Add the remaining 1 tablespoon butter to the pan and repeat with the remaining meat.
4. Reduce the heat to low and add the remaining 24 juniper berries and ¼ cup gin. Cook for about 45 seconds to burn off the alcohol. Stir in the mascarpone and heat until melted, about 2 minutes. Season the sauce with salt and pepper. Return the meat to the pan and cook, spooning the sauce over it, until heated through, about 2 minutes.
5. Put the meat on dinner plates and spoon the sauce over the top, making sure to include a few juniper berries in each serving. Garnish with the thyme sprigs.



### wine recommendation

A spicy red wine that's not too rich would echo the juniper flavor of this dish. Try a good Dolcetto d'Alba, full of black peppery spice.

## Pizazz



### GIFT BASKETS

CORPORATE GIFTS  
HOLIDAYS \* ANNIVERSARIES  
BIRTHDAYS \* WEDDINGS  
...OR JUST BECAUSE!

403 Central Avenue ~ Great Falls, MT  
406-452-6724  
[www.pizazzmt.com](http://www.pizazzmt.com)



Satisfy Your Sweet Tooth  
with Individually  
Hand Dipped Candies

Enjoy the Good  
Old Fashioned  
Soda Fountain

A Tradition of Quality  
Since 1922

**Parrot**  
CONFECTIONERY  
HELLER, MONTANA  
42 N. Last Chance Gulch  
406-442-1470

