HERB CRUSTED BEEF TENDERLOINS (from the Food Network)

- 2 pounds center cut beef tenderloin, trimmed
- 1/4 cup olive oil
- 2 teaspoons chopped fresh rosemary
- 2 teaspoons chopped fresh Italian parsley
- 2 teaspoons chopped fresh thyme leaves
- 2 teaspoons minced garlic
- 1 tablespoon kosher salt
- 1 tablespoon freshly ground black pepper
- Special equipment: an ovenproof skillet and butcher's string

Directions

Preheat the oven to 400 degrees F.

Tie the beef with butcher's string and rub with the olive oil. Combine the rosemary, parsley, thyme, and garlic and pat the mixture on the beef. Season the beef with salt and pepper.

Over high heat sear the beef in an ovenproof skillet, turning to brown on all sides, about 5 minutes. Place the skillet directly into the oven and roast the beef for 20 to 25 minutes. Let the beef rest for 10 minutes before removing the string and slicing.

Reduced Port Wine Sauce

1 can (14 oz.) beef stock (reduced sodium if possible), reduced to 1 cup
1 cup Port Wine
1 tablespoon balsamic vinegar
2 tablespoons unsalted butter

In a 12" skillet add the port wine, reduce down to 1/2 cup, add beef stock and balsamic vinegar. Allow to "boil" for about 10 minutes, remove from heat and stir in 2 tablespoons of unsalted butter.

Bacon, Leek and Gruyere Potatoes Au Gratin
Fine Cooking Magazine

2 to 2 1/2 lbs. Yukon Gold's, peeled and sliced into 1/8-inch thick rounds
1 1/2 cup heavy cream or Half-and-half or milk (I used half-and-half)
1 cup lower-salt chicken broth
4 to 6 ounces (uncooked) bacon, cooked and crumbled (reserve drippings for sautéing veggies)
1 tablespoon fresh parsley (optional)
6-8 ounces grated Gruyere cheese
1 shallot, minced
3 medium leeks (about 3/4 lb., trimmed; white and light-green parts only), thinly sliced
1 clove of garlic, minced

For topping:
1/2 cup fresh breadcrumbs

2 tablespoons melted butter
1/4 cup finely grated Parmigianino-Reggiano Cheese

Get your filling and topping ready first.

For the filling: In a large skillet cut the bacon into bite-sized pieces. Fry the bacon until it is brown and crispy. Drain on paper towel and set aside. Using the 2 tablespoons of bacon grease and a little butter sauté the chopped leeks, shallot and garlic, lightly season with salt and pepper. Sauté on medium until nice and golden brown. Set aside.

In a food processor finely chop the bread, add the butter and parmesan cheese until well incorporated. Set aside.

With a mandolin cut your peeled potatoes about 1/8″ thick. Using a 12″ skillet add the potatoes, half and half and the chicken broth. Add the salt and a few grinds of black pepper. Simmer, partially covered, over medium to medium-low heat. Stirring occasionally and gently with a rubber spatula until barely tender when pierced with a fork, 8 to 12 minutes. Add another 1/2 teaspoon salt if needed.

Using a 3 quart gratin dish or 9×13 pan, layer half of the potatoes on bottom of dish. Layer the leek mixture, then the bacon, then the Gruyere cheese. Top with the remaining half of potatoes then top with your bread crumb mixture. At this point you can make one day ahead and cover and refrigerate.

Pre-heat oven to 375 degrees f. Bake for about 20-35 minutes, or until nice and bubbly on sides and bread crumb mixture is nice and golden brown. Let the gratin dish sit for about 10-15 minutes so the liquids can absorb fully into the potatoes and you have cohesive layers. Serves about 10.