

Sliced Beef Tenderloin

To serve 4 people, you need:

- 2 lbs. beef tenderloin, cut into thin 1/4" pieces
- 3 sticks Cinnamon
- 5 Bay leaves
- 2 cloves fresh garlic, finely chopped
- Rosemary leaves, fresh or dried
- 2 medium size onions, finely chopped
- 1 pinch ground Cloves & Thyme
- 4 shallots, cut in half
- 1 bunch Parsley, finely chopped
- 1 tbs. tomato paste
- 1 tbs. raisins
- 1 tbs. Bouillon granules
- 1 tbs. white wine vinegar
- 1 cup red wine
- 1 tbsp. cooking oil

Set temperature to 3 for warm up.

When reached (yellow light off) **set temperature to 7**. When reached (yellow light off) wipe the cooking center with oil and place the meat in the center of the cooking area. Roast until brown but still juicy (6-9 minutes according to personal preferences).

Add chopped garlic and cook for 5 minutes, stirring frequently.

Next add onions, shallots and spices, blend them in and push everything into the warming area.

Lower temperature to 4. Pour the vinegar and the wine into the cooking center (de-glaze) while constantly stirring. Add the bouillon granules, tomato paste and raisins and blend well. Let simmer for about 3 minutes and blend in the meat mixture.

Switch Cook-N-Dine off.

Stir well, garnish with parsley and serve.

Suggested side dishes: fresh French bread, noodles or potatoes