

## **Bourbon-Glazed Beef Tenderloin**

<http://userealbutter.com/2015/10/14/bourbon-glazed-beef-tenderloin-recipe/>

based on [this recipe](#) for Montreal steak seasoning and the recipe from my friend, Eileen

### **montreal steak seasoning**

2 tbsps freshly ground black pepper  
2 tbsps paprika  
1 tbsp salt  
1 tbsp granulated garlic  
1 tbsp granulated onion  
1 tbsp cayenne pepper  
1 tbsp ground coriander  
1 tbsp dill seeds

### **tenderloin**

2-4 lbs. beef tenderloin, silver skin and excess fat removed  
salt  
pepper  
Montreal steak seasoning  
1/3 cup bourbon  
1/3 cup soy sauce  
1/3 cup Worcestershire sauce

### **glaze**

1/3 cup balsamic vinegar  
1/3 cup bourbon  
1/3 cup brown sugar

**Make the Montreal steak seasoning:** Mix all of the ingredients together. Makes 5 ounces.

**Prepare the tenderloin:** Generously season the tenderloin with salt, pepper, and Montreal steak seasoning. Place the tenderloin in a ziploc bag with the bourbon, soy sauce, and Worcestershire sauce. Push the air out of the bag and seal. Refrigerate overnight or up to 2 days, flipping the bag occasionally. When you are ready to make the glaze, take the tenderloin out of the refrigerator.

**Make the glaze:** Combine the balsamic vinegar and bourbon in a small saucepan over high heat. Bring to a boil and let reduce to half its original volume. Stir in the brown sugar and reduce to a simmer. Simmer for 20 minutes until the glaze is syrupy. Remove from heat.

**Grill the tenderloin:** Set your grill to high heat (gas or coals). Take the tenderloin out of the ziploc bag (discard the bag and marinade) and pat it dry with paper towels. Sear the tenderloin on four sides (for us, about 2 minutes a side). Turn the burner off over half of the grill or shove the hot coals to one side of the grill. Set the tenderloin over the cold side of the grill. Brush the top with the glaze and close the lid. Cook for 5 minutes. Turn the tenderloin and brush the top with glaze, close the lid. Use a meat thermometer to check the thickest part of the tenderloin for your target temperature (medium rare is supposed to be 130°F or so). When the beef is just shy of target temperature, remove from grill and let rest on a cutting board for 5-10 minutes (make

sure you catch any errant juices). Slice the tenderloin and serve. Serves anywhere from 6 to 12 people.