

## BEEF TENDERLOIN ROLL

4 strips bacon, diced  
4 cups Leaves from 1 bunch spinach, washed and dried  
2 tablespoon Dijon-style mustard  
3lbs beef tenderloin, trimmed, butterflied and pounded

2 tablespoon brandy  
2 tablespoon olive oil

1. In 12-inch skillet over medium heat, sauté diced bacon until goldenbrown. When fat is rendered and bacon is crisp, add spinach and cook untilwilted (about 6 minutes).  
2. Place spinach-bacon mixture over inner surface of butterflied tenderloin,spreading it to within 3/4 inch of each edge. Roll up tenderloin jelly-roll fashion. Tie with kitchen twine in 4 places to fasten securely. 3. In a small bowl, mix together mustard and brandy. Rub over tenderloin.(At this point, meat can be refrigerated for up to 8 hours, if desired. Onehour before cooking, bring meat to room temperature.)4. Preheat oven to 425°. Place skillet over medium heat, add olive oil and place tenderloin, seam side down, in skillet; brown on all sides (5 minutes per side). Place tenderloin in oven; roast about 40 to 50 minutes, or until internal temperature registers 140 to 145° on an instant-read thermometer. Let tenderloin rest about 10 minutes, loosely covered with foil, before slicing. Slice across the grain of the meat into 6 pieces. Add the potatoes to the oven after the beef tenderloin has rested for about 20 minutes.

