



“CHB Bites” is a column designed to keep you in-the-know about the Certified Hereford Beef® (CHB) program. To get involved with CHB on social media, search *Certified Hereford Beef* on Facebook and Pinterest, or @certifiedherefordbeef on Instagram.

## Beef Tenderloin with Cranberry Sauce

This fool-proof Certified Hereford Beef® (CHB) tenderloin is easy to make. The cranberry sauce adds a nice kick of flavor. This recipe should be on your holiday line-up for a delicious dinner.

### Ingredients

- 1 whole *Certified Hereford Beef* tenderloin roast (about 4 to 5 pounds)
- 2 tablespoons chopped fresh thyme
- 1 tablespoon pepper
- 1/3 cup balsamic vinegar
- 3 tablespoons finely chopped shallots
- 1 can (16 ounces) whole berry cranberry sauce
- 1/4 teaspoon salt

### Instructions

- Heat oven to 425°F. Combine thyme and pepper; reserve 1 teaspoon seasoning mixture for sauce. Press remaining seasoning mixture evenly onto all surfaces of beef roast.
- Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef. Do not add water or cover. Roast in a 425°F oven 50 to 60 minutes for medium rare; 60 to 70 minutes for medium doneness.
- Remove the roast when the meat thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand for 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
- Meanwhile, prepare sauce. Combine vinegar and shallots in small saucepan; bring to a boil. Reduce heat; simmer 3 minutes. Stir in cranberry sauce; bring to a boil. Reduce heat; simmer 6 minutes to blend flavors, stirring occasionally. Remove from heat; stir in reserved seasoning and salt.
- Carve roast into slices; serve with sauce.

Recipe from: [CertifiedHerefordBeef.com/recipe/beef-tenderloin-with-cranberry-sauce/](https://CertifiedHerefordBeef.com/recipe/beef-tenderloin-with-cranberry-sauce/). **HW**



Certified Hereford Beef® (CHB) makes every occasion more special. As you gear up for the season’s festivities, keep in mind the bounty of creative recipes and cooking videos available at [CertifiedHerefordBeef.com](https://CertifiedHerefordBeef.com). This recipe is the example of the holiday meals you will find there. **HW**

For more information about Certified Hereford Beef®, visit [CertifiedHerefordBeef.com](https://CertifiedHerefordBeef.com) or email [info@herefordbeef.org](mailto:info@herefordbeef.org)

### Feature CHB at your event

Promoting the *Certified Hereford Beef* brand at events hosted by Hereford breeders and industry partners increases brand awareness and its overall success. CHB staff can help you source product for your event. However, given the logistics involved, please submit requests at least six weeks ahead of the event.

Please complete the request form to begin the process. You will find it at [Hereford.org/commercial/programs/Certified-Hereford-Beef](https://Hereford.org/commercial/programs/Certified-Hereford-Beef). **HW**