

Wining and Dining *the Casa di Vino Way*

Coffee Crusted Beef Tenderloin.

Yield: 4 servings

1 2 pound beef tenderloin that has been trimmed of fat and skin

For the coffee spice rub:

1/4 cup of finely ground coffee beans

1/4 cup of brown sugar

2 tablespoons of chili powder

2 tablespoons of paprika

1 teaspoons of ground sage

1 teaspoon of onion powder

1/4 teaspoon of cayenne

1 Red onion, quartered

Be sure to remove the meat from the refrigerator at least one hour before cooking. Preheat the oven to 450 degrees F.

Combine ingredients for the rub in a medium baking pan. Place meat inside pan and rub meat generously with the spice mixture. Let meat sit 15 minutes and repeat rub. Place meat on a rack in a roasting pan in preheated oven. Do not baste or cover meat.

Immediately turn oven down to 400 degrees F.

Roast until an instant-read thermometer stuck in the thickest portion of the meat registers 130 degrees F for rare to 145 degrees F for medium. Remove from oven and let meat rest for 10 minutes before slicing.

Garnish with sage leaves if desired.

Courtesy of Sandra Lee/Food Network

Suggested Wine Pairing: 2006 La Linda Tempranillo

Casa di Vino is located in Johnston, Iowa (86th Street, adjacent to the Dahl's Grocery Store)