

Farmer's Market Presentation – August 2006

By Chef Paul Lindsay

**Open Faced Roasted Beef Tenderloin Sandwich**  
**With, Fresh Mozzarella and Tomatoes With**  
**Balsamic Vinaigrette and Fresh Greens**

*Beef Tenderloin*

1-Whole Beef Tenderloin 4lb-5lb

*Balsamic Vinaigrette*

1 Cup Balsamic Vinegar

2 Cups Olive Oil

1 tsp Dijon Mustard

1 tsp Fresh Herbs (Rosemary, Basil, Oregano)

Salt & Pepper to Taste

Pour vinegar into bowl with everything but the oil, mix, and then slowly pour the oil in while you are stirring, to ensure it gets worked in and forms together

*Rub*

1 tsp Dijon

1 tsp Garlic

2 tsp Olive Oil

2 Sprigs Fresh Rosemary

Salt & Pepper to Taste

Combine all things for the rub in a mixing bowl and mix well, to break up the rosemary, rub liberally all over the beef let sit 1 hour, sear the beef and put in oven @ 300' cook for 40 minutes, let rest 25 minutes, and slice very thin (set aside).

*Fresh Bread*

Any to Your Liking, Slice Long Ways and Serve Just After You Slice.

*Fresh Mozzarella Log & Tomato Slices*

Purchase the best tomatoes you can find. Get tomatoes with good texture, clean on the outside and then slice thin. Add salt and pepper to taste.

Layer the mozzarella and tomatoes on top of each other, then lay the beef on top.

Serve on top of fresh bread and drizzle with balsamic vinaigrette.