

Beef Tenderloin With Easy Cranberry Balsamic Sauce

Makes 8 to 10 servings

1 whole beef tenderloin roast (about 4 to 5 pounds)
2 Tbsp. chopped fresh thyme
1 Tbsp. pepper
1/3 cup balsamic vinegar
3 Tbsp. finely chopped shallots
1 can (16 ounces) whole berry cranberry sauce
1/4 teaspoon salt

Heat oven to 425°F. Combine thyme and pepper; reserve 1 tsp. 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 425°F oven 50 to 60 minutes for medium rare; 60 to 70 minutes for medium doneness.

Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board; tent loosely with aluminum foil. Let stand 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.

