

Sorella Danish Blue Cheese Beef Tenderloin

Servings: 8

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INGREDIENTS:

1 (3 pound) whole beef tenderloin	4 oz. Sorella Danish blue cheese, crumbled
1/2 cup teriyaki sauce	1/3 cup mayonnaise
1/2 cup red wine	2/3 cup sour cream
2 cloves garlic, chopped	1 1/2 teaspoons Worcestershire sauce

DIRECTIONS:

- 1 Place beef in a shallow dish. Combine teriyaki sauce, red wine and garlic; pour over beef. Allow beef to marinate in refrigerator for 30 minutes.
- 2 Preheat oven to 450 degrees F.
- 3 Place tenderloin on broiler pan, and cook in preheated oven for 15 minutes. Reduce heat to 375 degrees, and cook for 30 to 40 more minutes, or to desired doneness. Allow to set for 10 minutes before slicing.
- 4 In a saucepan over low heat, combine blue cheese, mayonnaise, sour cream and Worcestershire sauce. Stir until smooth; serve over sliced tenderloin.