

*Created especially for pairing with
Blue Creek Blend*

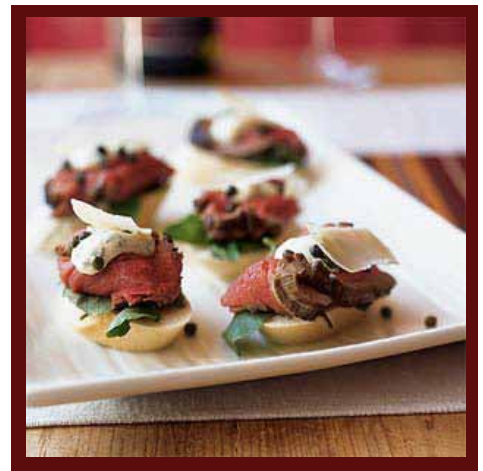
Rare Beef Tenderloin on Crostini

Prepare these sandwiches up to 8 hours in advance, but don't add the avocado slices until ready to serve to prevent them from turning brown.

Yield: Makes 16 servings

Ingredients

1 (8-oz.) container cream cheese spread
2-1/2 tablespoons prepared horseradish
1 baguette
1/4 cup extra-virgin olive oil
1 (1 1/2-pound) beef tenderloin, trimmed
2 large cloves garlic, peeled and halved
1 avocado, peeled and thinly sliced



Directions

For Crostini:

1. Preheat the oven to 400°F. Cut the baguette into thin slices. Lightly brush olive oil on both sides of the bread and arrange in single layer on baking sheet. Bake until golden, about 5 minutes. Rub each slice on 1 side with the cut side of the garlic clove.
2. Stir together cream cheese and horseradish until well blended.
3. Secure beef at 2-inch intervals with twine. Sprinkle beef with pepper.
4. Heat a large nonstick skillet over medium-high heat; coat pan with cooking spray.
5. Add beef to pan; cook 15 minutes or until desired degree of doneness, turning frequently. Let stand 15 minutes. Cut into 16 slices.
6. Lay tenderloin on toasted side of crostini.
7. Use horseradish mixture as spread (on the side) and garnish with avocado.

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