

Dining In Hershey



Cocoa-Ancho Pepper-Rubbed Beef Tenderloin

Recipe from Ken Gladysz, Executive Chef of **The Hotel Hershey**

INGREDIENTS:

- 2 ounces vegetable oil
- 8 eight-ounce portions beef tenderloin filet, center cut
- 4 tablespoons Hershey's cocoa powder
- 4 tablespoons ancho chile powder
- 1 tablespoon cayenne pepper
- 1 teaspoon salt

DIRECTIONS:

1. Preheat oven to 350 degrees.
2. Heat oil in large sauté pan over medium heat.
3. Sear filets for 2 ½ minutes on each side.
4. Remove filets from pan. Allow to cool slightly, then blot with paper towel to remove excess moisture.
5. Combine cocoa powder, ancho chile powder, cayenne pepper and salt in small bowl. Mix well.
6. Evenly coat filets with rub and place on sheet pan.
7. Roast in oven for 10 minutes or until desired doneness.
8. Remove from heat and let stand for five minutes before serving.

YIELD:

8 servings

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