



Recipe to pair with Zefina Winery Serience Red:

FILET OF BEEF

There is nothing simple about a classic roast beef dinner. Bring out the wine and enjoy a wonderfully rich meal with friends. Serves 8-10.

What you'll need:

4 ½ pound beef filet, wrapped in fat, ready for the oven

3 garlic cloves, chopped

Pepper to taste

Salt to taste

How to prepare:

Pre-heat oven to 425°F. Cut thin slits in the meat and tuck in chopped garlic. Season the meat generously with salt and pepper, and place in a shallow roasting pan. Bake for 10 minutes. Reduce heat to 350°F and bake for another 25-35 minutes (meat thermometer should read 120° for rare, or 130° for medium). Remove roast from the oven and let it stand 10 minutes before slicing. Serve with tossed salad greens and vinaigrette, baked potato with butter and chives, and asparagus with Hollandaise sauce.