

**“TOUCHBACK” TENDERLOIN MEDALLIONS** yields 4 portions  
recipe developed by The Clever Cleaver Brothers®

8 medallions of beef tenderloin, pounded thin

**Dry Rub**

1 tablespoon garlic powder  
1 tablespoon chili powder  
1/2 teaspoon salt  
1/4 teaspoon black pepper

**Béarnaise Butter**

1 stick butter, softened  
2 tablespoons minced shallots  
1 tablespoon chopped fresh tarragon  
2 tablespoons white vinegar  
1 tablespoon capers  
1 tablespoon chopped parsley  
1/4 teaspoon salt  
1/8 teaspoon white pepper

1. Place the Béarnaise Butter ingredients, **except the butter**, in a small saucepan over medium heat. Simmer until almost all of the liquid has dissipated. Remove from the heat and cool completely.
2. In a small bowl, combine this cooled mixture with the softened butter. Spoon the Béarnaise Butter onto a foot-long piece of plastic wrap and roll into a 6-inch tube shape. Place into the refrigerator until firm.
3. In a small container, combine the Dry Rub ingredients. Lightly rub the tenderloin medallions on both sides with Dry Rub.
4. Preheat the barbecue grill to medium-high heat. Place the seasoned beef on the grill and cook on both sides to your preferred doneness. **DO NOT OVERCOOK.**
5. When you turn the meat on the grill, remove the Béarnaise Butter from the refrigerator and cut in 8 equal slices.
6. Remove the beef medallions from the grill and place 2 medallions on each plate. Top each portion with 2 slices of Béarnaise Butter. Enjoy!

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