

# Grenadin of Beef Supreme | Inauguration of the President

## Served at the Inaugural Luncheon, 2001

### Ingredients

- 4 each center cut beef tenderloin steaks, 5 ounces, (Run blanched navet and carrot julienne through the meat and tie at center placed in marinade for at least 12 hours - Turn every 4 hours)
- 1 ounce olive oil
- 1/2 ounce butter
- salt
- black pepper

### Preparation

1. Remove the steaks from the marinade and pat dry with paper towels, salt and pepper to taste
2. In a skillet heat the olive oil and the butter just prior to cooking the seasoned meat
3. Sear on all sides of the steak and cook to required doneness; medium rare (125°) should take 12-14 minutes for a 2-inch-thick steak
4. When cooked allow to rest for 5 minutes in a warm place and remove the string
5. For service lightly coat the steaks with the Madeira sauce and place one mushroom on each steak. Serve Immediately.

### Additional Information

- **Course:**

Since 1901, the Joint Congressional Committee on Inaugural Ceremonies has been responsible for the planning and execution of the swearing-in ceremonies and the luncheon for the Inauguration of the President of the United States at the U.S. Capitol.