

Grilled Beef Tenderloins in Balsamic Marinade

written by The Recipe Exchange | February 6, 2014

Ingredients

8 (about 1-inch thick each) beef tenderloins
1/2 cup balsamic vinegar
1/2 cup olive oil
1 clove garlic, minced
1 tbsp. spicy brown mustard
1/2 cup onion, diced
2 tbsp. fresh rosemary or basil

Directions

Combine vinegar, olive oil, onion, mustard, garlic and herb in large, sealable plastic bag. Mix well. Add steaks and marinate in refrigerator for up to six hours. Grill on hot coals and season as desired with salt and pepper. (Allow about 6-8 minutes per side.)