

# Tenderloin Steaks with Pepper Jelly Sauce

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## **Ingredients**

4 tenderloin steaks  
3/4 tsp. garlic salt  
3/4 tsp. chili powder  
1/2 tsp. coarse grind black pepper  
1/4 tsp. ground cumin  
1/4 tsp. dried oregano leaves  
1 tbsp. olive oil  
1/2 cup beef stock  
1/4 cup balsamic or red wine vinegar  
2 tbsp. jalapeno pepper jelly  
Parsley sprigs  
Red and green chili peppers

## **Directions**

Combine garlic salt, chili powder, pepper, cumin and oregano; rub over both sides of steaks. Heat oil in a heavy large skillet over medium-high heat for 3 minutes. Add steaks and cook for 6-8 minutes (to make rare to medium-rare), turning once. Transfer steaks to serving platter; keep warm.

Add stock, vinegar and jelly to skillet; cook 5 minutes or until slightly thickened, stirring occasionally. Spoon sauce over steaks; garnish with parsley and chili peppers.