



THE SUMPTUOUS FLAVORS OF
ARGENTINA

The Tenderloin Sandwich

Grilled tenderloin in corn bread, with an avocado dip, topped with tomato confit and roasted onions.

Ingredients

½ pound of tenderloin
Salt, as needed
Pepper, as needed
Clarified butter, as needed
10 pieces of yellow corn bread
3 ounces of avocado
2 tablespoons of lime juice
1 teaspoon of cilantro
Kosher salt, as needed
1 1/2 ounces of roasted onions
2 ounces of roasted tomatoes

Preparation

Paint tenderloin with clarified butter, salt and pepper and grill until desired doneness.

To make the avocado dip:

Take the avocado, cilantro, and the lime juice and blend them together. Add kosher salt if needed.

Take the corn bread and fill with the avocado dip, the roasted tomatoes and onions and the tenderloin. Enjoy!