

Roast Fillet of Beef with Chipotle Red Pepper Sauce and Mustard Chive Sauce

Servings : 8

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	vegetable oil
3 1/2	pounds	fillet of beef - room temp
		chipotle red pepper sauce
3	cups	thinly sliced red bell peppers (about 13)
2	tablespoons	olive oil
1	can	chipotle chile canned in adobo
2	teaspoons	worcestershire sauce
		mustard chive sauce
1/2	cup	dry mustard
3	tablespoons	distilled white vinegar
1 1/2	teaspoons	sugar
1/4	teaspoon	salt
6	tablespoons	unsalted butter - cut into bits and softened
3	tablespoons	minced fresh chives

In a heavy, flameproof roasting pan heat the oil over moderate high heat until it is hot but not smoking, add the beef, patted dry and seasoned with salt and pepper, and brown it, turning it every 2 minutes, for 10 minutes. Roast the beef in a preheated 500 oven for 12-15 minutes, or until 130. Serve beef with sauces.

In a heavy skillet cook the bell peppers in the oil, covered, over moderately low heat, stirring occasionally, for 25-30 minutes, or until they are soft. In a blender puree the mixture with the chipotle, the worcestshire sauce, and salt to taste.

In a small bowl, stir together the mustard, vinegar, sugar, salt and 3 tablespoons water, making a smooth paste, and let the mixture stand, covered, for 10 minutes. Transfer the mixture to the top of a double boiler set over barely simmering water and whisk in the butter until it is just melted and incorporated thoroughly. Remove the pan from the heat and stir in the chives.