TENDERLOIN CROSTINI WITH ONION CONFIT AND DIJON HORSERADISH SAUCE

- 1 Baguette
- 3 Tbsp Extra-virgin olive oil
- 2 large Yellow onions, chopped
- 1 lb Tenderloin|Salt and pepper, to taste
- 3 ea Fresno peppers
- 8 fl oz Ken's® Dijon Horseradish Sauce

1. Preheat the oven to 350°F.
2. Thinly slice the baguette on a slight bias and brush with olive oil. Sprinkle with salt. Bake for 10 to 15 minutes, or until crunchy.
3. Heat 2 tablespoons of olive oil in a large skillet on low heat. Add onions and a pinch of salt. Cook the onions on low heat, stirring frequently until the onions begin to brown. Turn up the heat to medium and continue caramelizing the onions.
4. Season the tenderloin with salt and pepper and grill until medium rare. Let the tenderloin rest 10 minutes before slicing.
5. Slice the Fresno peppers thinly.
6. Spread a thin layer of onion confit on each crostini. Top with a slice of tenderloin followed by a dollop of Ken's® Signature Dijon Horseradish Sauce.
7. Place a thin slice of pepper on top.

ADDITIONAL INFORMATION

Ingredients	1 Baguette, 1 lb Tenderloin, 2 large Yellow onions, chopped, 3 ea Fresno peppers, 3 Tbsp Extra-virgin olive oil, 8 fl oz Ken's® Dijon Horseradish Sauce, Salt and pepper to taste
Course	Entrees, Starters
Cuisine	American
Category	Sauces

Serving Size	4