

Celebrate the Season

FAMILY FEATURES

The Spirit of *Christmas*

It's finally time to sit down and enjoy a special Christmas dinner starting beef tenderloin seasoned with a distinctive smoky paprika rub and accompanied by a trio of roasted root vegetables. A fabulous cranberry and orange snowflake-shaped cake makes a spectacular finale for the eyes and the palate.

Seasonal Savvy

During this busy season, it's a good idea to order your beef roast in advance. A tenderloin yields four 3-ounce cooked servings per pound. To ensure perfectly roasted beef, use a thermometer to determine doneness. And don't forget to let beef stand 15 to 20 minutes for easier carving.

The unique snowflake cake pan is great for Christmas and all through the winter. Use it to make impressive cakes (either from scratch or a mix), beautiful breads or even your favorite gelatin recipe. This 10-cup pan has a premium nonstick surface so foods release perfectly and cleanup is a breeze. It is available for purchase at www.wilton.com.

For more information visit:

www.BeefItsWhatsForDinner.com

www.wilton.com

Smoky Paprika Beef Tenderloin With Roasted Root Vegetables

Total preparation and cooking time: 1 to 1-1/4 hours

Makes 6 to 8 servings

1 well-trimmed center-cut beef tenderloin roast (2 to 3 pounds)
1-1/2 pounds baby red potatoes, cut in half
1-1/2 pounds sweet potatoes, peeled, cut into 1-1/2 x 1-inch pieces
1 pound cipollini onions, trimmed and peeled
2 tablespoons chopped parsley
Salt

Seasoning

1 cup tightly packed parsley leaves
4 teaspoons smoked paprika
2 large cloves garlic, minced
1/2 teaspoon ground red pepper
1/2 teaspoon salt
1/4 cup olive oil

1. Heat oven to 425°F. Place seasoning ingredients except olive oil in food processor; cover and process until parsley is chopped, stopping and scraping side of container as needed. With the motor running, slowly add oil through the opening in cover, processing just until combined.
2. Press 3 tablespoons seasoning

mixture evenly onto all surfaces of beef roast. Reserve remaining seasoning mixture.

3. Place roast on rack in shallow roasting pan. Insert ovenproof meat thermometer so tip is centered in thickest part of beef, not resting in fat. Do not add water or cover. Roast in 425°F oven 35 to 40 minutes for medium rare; 45 to 50 minutes for medium doneness.
4. Meanwhile, combine remaining seasoning mixture, red potatoes, sweet potatoes and cipollini in large bowl; toss to coat. Transfer vegetables to metal baking pan. Place in oven with beef roast. Roast 35 to 45 minutes or until vegetables are tender and lightly browned. Sprinkle with 1 tablespoon parsley and salt, as desired.
5. Remove roast when meat thermometer registers 135°F for medium rare; 150°F for medium. Transfer roast to carving board and immediately sprinkle with remaining 1 tablespoon parsley. Tent loosely with aluminum foil. Let stand 15 to 20 minutes. (Temperature will continue to rise about 10°F to reach 145°F for medium rare; 160°F for medium.)
6. Carve roast into slices; season with salt as desired. Serve with vegetables.



Cran-Orange Snowflake Cake and Smoky Paprika Beef Tenderloin With Roasted Root Vegetables

Cran-Orange Snowflake Cake

Total preparation and cooking time:

1-1/2 to 1-3/4 hours

Makes 12 servings

2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup (2 sticks) butter or margarine, softened
1-1/2 cups granulated sugar
4 eggs
1 tablespoon grated orange zest
1 teaspoon vanilla extract
1 cup sour cream

1-1/2 cups fresh or frozen cranberries, coarsely chopped
3/4 cup finely chopped pecans, toasted
Confectioners' sugar

1. Preheat oven to 325°F. Spray snowflake pan with vegetable pan spray; set aside.
2. Combine flour, baking powder and salt in medium bowl; set aside. Cream butter and sugar in large mixing bowl with electric mixer. Add eggs, one at a time, beating thoroughly after

each addition. Add orange zest and vanilla extract. Add flour mixture alternately with sour cream; mix well. Gently stir in cranberries and pecans. Spoon batter evenly into prepared pan.

3. Bake 55 to 60 minutes or until cake tester inserted in center comes out clean. Cool in pan 8 to 10 minutes. Carefully invert cake onto cooling rack. Cool completely.
4. Dust cake with confectioners' sugar.