



TOURNEDOS HENRI IV

- 1 1/2 Pounds Chuck Roast
- 14 Cup Dry White Wine
- 1 Teaspoon Tarragon
- 1 Teaspoon Dried Minced Onion
- 1 Package Hollandaise Sauce Mix
- 4 Toast Rounds
- 10 Ounces Artichoke Hearts

DIRECTIONS

1. With a sharp knife divide meat and discard the bone.
2. Cut in half crosswise.
3. Tie string an inch from each end to for a compact round.
4. Cut between the string to make individual tournedos from each piece.
5. Simmer wine, tarragon, and onion for 5 minutes in a small saucepan.
6. Remove from heat and strain into a 1 cup measuring cup.
7. Prepare hollandaise sauce mix, following label directions.
8. Gradually add strained herb flavored wine, beating constantly. Keep warm.
9. Broil tournedos 4 inches from the heat for 4 minutes.
10. Turn and broil 4 minutes longer.
11. Heat, drain and season the artichoke hearts.
12. Arrange toast rounds on plate, or platter.
13. Top each with a tournedos of beef, then an artichoke heart.
14. Spoon sauce over top.