



# Sugarcane-Glazed Beef Tenderloin on Baguette with Horseradish cream

Prep Time: 25 minutes  
Cook Time: 15 minutes  
Yield: 20 servings, 1 slice

## INGREDIENTS

### For the Beef:

2 (8 oz) beef fillets

Kosher salt, as needed, plus 1 tsp

Black pepper, as needed, plus 1/2 tsp

1 tbsp vegetable oil (optional, for stovetop method)

### For the Horseradish Cream:

8 oz cream cheese, at room temperature

2–3 tbsp prepared horseradish (adjust to taste)

1 tsp lemon juice

### For Assembly:

1 French baguette, cut into 20 slices, toasted

1/4 cup Steen's cane syrup

## DIRECTIONS

### 1. Prepare the Beef:

Prepare a grill for direct-heat cooking or heat a medium cast-iron pan over high heat on the stovetop.

Season the fillets generously with kosher salt and black pepper.

Grill the fillets or sear them in the cast-iron pan until they reach an internal temperature of

130°F for medium-rare, about 5 minutes per side.

Refrigerate the cooked fillets until well chilled.

### 2. Make the Horseradish Cream:

In a small bowl, combine the cream cheese, horseradish, lemon juice, 1 tsp kosher salt, and

1/2 tsp black pepper.

Mix with a wooden spoon until the mixture is smooth and creamy. Adjust seasoning as

needed.

### 3. Slice the Beef:

Once the fillets are chilled, slice each into 10 thin pieces for a total of 20 slices.

### 4. Assemble:

Place one slice of beef on each toasted baguette slice.

Add 1 tsp of horseradish cream on top of each piece of beef.

Drizzle each bite with a small amount of cane syrup.

### Optional Enhancements:

#### 1. Marinate the Beef:

Add a quick marinade to the fillets before grilling or searing.

Combine soy sauce, garlic, and a

splash of cane syrup for a Creole-inspired touch.

#### 2. Spiced Cane Syrup:

Mix the cane syrup with a pinch of cayenne pepper or smoked paprika for a spicy-sweet kick.

#### 3. Herbs in the Horseradish Cream:

Add fresh chopped dill, parsley, or chives to the horseradish cream for a burst of flavor.

### Variations:

#### 1. Protein Options:

Substitute beef tenderloin with grilled chicken, pork tenderloin, or seared tuna for a different twist.

#### 2. Alternative Base:

Use crackers, brioche toasts, or plantain chips instead of baguette slices.

#### 3. Cheese Alternatives:

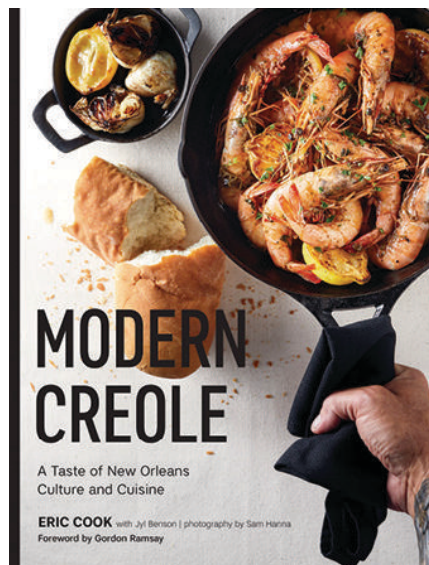
Swap cream cheese with goat cheese or mascarpone for a tangier or creamier texture.

#### 4. Crunch Garnish:

Add a topping of shaved radish or crispy fried shallots for extra texture.

#### 5. Garnish:

Top with micro-greens or fresh herbs like parsley for added freshness and presentation.





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## DIRECTIONS, CONTINUED

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### Tips:

**Rest the Beef:** Let the beef rest for 5–7 minutes after cooking to retain its juices.

**Make Ahead:** The horseradish cream and toasted baguette slices can be prepared in advance, leaving only assembly for serving time.

**Reverse Sear Method:** For extra tenderness, cook the beef in a low oven (to 120°F) before finishing with a quick sear for a perfect crust.



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Recipe adapted from: Chef Eric Cook "Modern Creole"