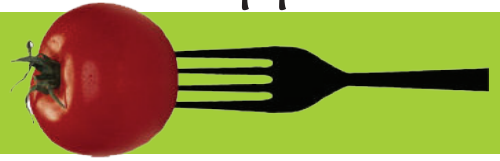


## Grilled Beef Tenderloin with Smoked Gouda Brushetta



1-8 oz beef tenderloin, Cooked to medium rare (when done, cut in to small dice)  
2 medium Roma tomatoes (small dice)  
½ small red onion  
1 clove garlic, (minced)  
1 ounce extra virgin olive oil  
4 ounces smoked Gouda cheese (chopped into small dice)  
6 pieces thin slices of French bread ( 6 to 7 in long)

### How to Prepare:

Combine tenderloin, cheese, tomatoes, red onions and garlic together in a bowl, add olive oil and lightly toss; add salt and pepper to taste. Spoon mixture on toast points and put in 450° oven for 5 minutes or until the cheese melts. Serve immediately.

More recipes at [downtownnorfolk.org](http://downtownnorfolk.org)

 **DOWNTOWN**

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