



BULLHORN CROSTINIS

One of our favorite things to pair bourbon with is red meat. Or maybe one of our favorite things to pair red meat with is Bourbon? Either way, it's a match made in heaven... To make things a little more interesting, we like to add a little sweetness into everything we're making when we drink bourbon, even adding some heat. We've got some killer beef tenderloin, cooked and cooled down, and medium rare. We toast up some donuts and turn them into little crostinis, and lay that filet slice down, before layin' the drip – a creamy horseradish sauce that has enough bite to remind you it's there, but complimentary to all the other flavors. The perfect combo of acid, fat, salt and heat to make any cocktail taste that much better.

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Yield: 20 crostinis

Ingredients

- ½ pound of thinly sliced American Kobe roast beef (or any good roast beef you can find)
- 1 cup Horsey cream sauce (ingredients/directions below)
- 5-6 dozen donuts, cut lengthwise into ¼ inch strips
- ¾ cup evoo (ingredients/directions below)
- ¾ cup chopped chives for garnish

Ingredients for Horsey Sauce

- ½ cup sour cream
- 2 tablespoon horseradish
- 1 teaspoon apple cider vinegar
- ¾ teaspoon salt
- ¾ teaspoon freshly ground black pepper
- 2 teaspoons mayonnaise

Ingredients for Evoo spread

- 2 cups of extra virgin olive oil
- 2 tablespoon Italian seasoning
- 2 – 3 cloves of minced garlic
- 1 tablespoon of garlic salt

Directions for Horsey Sauce

- Mix all ingredients evenly
- Let chill for 30 minutes

Directions

- Mix the evoo, Italian seasoning, garlic salt and garlic together and brush on both sides of the donut crostinis, but be careful with them
- Spray a cooking sheet with cooking oil, heat the oven to 375 degrees
- Throw the donuts on the cooking sheet and bake for 8 minutes, flip and put it in for another 5, until crispy but not burned
- Lay out the crostinis when cooled
- Top with one slice of beef
- Add a dollop of the horsey sauce
- Top with chopped chives