Beef Tenderloin

INGREDIENTS:

* 4 lbs. of Beef Tenderloin

about 1/4 cup kosher salt
(1 teaspoon per pound meat)

about 1/4 cup fresh-ground black pepper
(1/2 teaspoon per pound meat)

DIRECTIONS:

24 - 48 hours before you plan to serve the roast, rub it all over with salt and freshly ground black pepper. Add fresh or dried herbs if you wish. This dry brining time creates a more well-seasoned flavor. Remove the meat from the refrigerator an hour before cooking.

Preheat the oven to 500 degrees.

Roast for 15 minutes, DO NOT OPEN OVEN but turn off and let sit in oven for additional 45 minutes. Remove from oven and let rest for minimum of 15 minutes and up to 30 minutes loosely covered with foil. Carve and serve!

Au Jus: Reduce one bottle of red wine on medium-low for one hour. Add 1½ cups of beef broth and ½ cup steak sauce.

Horseradish Sauce: One jar prepared hot horseradish, 3 oz. of mayonnaise, 3 oz. of sour cream, ¼ of a lemon – juiced, and a dash of white pepper. Mix well and refrigerate.
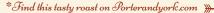
PREP TIME
15 MINS

COOK TIME
1.5 HOUR

SERVES **8-12**

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Fresh Herb Butter Steak Garnish

INGREDIENTS:

1 cup (2 sticks) unsalted butter

1 tablespoon finely chopped fresh tarragon

1 tablespoon finely chopped fresh chives

1 tablespoon finely chopped fresh parsley

1/2 teaspoon finely chopped fresh thyme

2 cloves garlic, minced

2 medium shallots, minced

1 teaspoon course ground pepper

1 teaspoon sea salt

DIRECTIONS:

Begin by bringing the sticks of butter up to room temperature... soft but not melted.

In a large mixing bowl, combine fresh herb and seasoning ingredients. Add butter and continue mixing until an even mixture is created throughout the butter.

Lay 10-12 inches of plastic wrap over a cutting board and place butter in a log shape at one end. Wrap mixture, maintaining a nice even log shape (roughly 2 inches wide), and place in the refrigerator for 1 hour, and up to a 7 days.

Top your steaks with a 1/2 inch slice of the refrigerated herb butter before serving and enjoy!

PREP TIME
20 MINS

SERVINGS **8-10**

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