



*H*orseradish *the secret ingredient*

Herb Crusted Tenderloin

- 1 4-5 lb. choice beef tenderloin – peeled to red
- 6 shallots, chopped (roughly 6 T chopped shallots)
- 8 cloves roasted garlic, chopped
- 4 T fresh ground horseradish
- 4 T coarse sea salt
- 3 T fresh thyme
- 3 T fresh rosemary
- 1 T fresh ground pepper
- 5 T olive oil

For perfect medium-rare beef...

1. Mix all ingredients for the rub together and rub over tenderloin – I usually run on several hours before cooking time. Meat will be juiciest if taken out of the refrigerator at least one hour prior to grilling to bring up to room temperature.
2. Heat grill to very hot
3. Grill the tenderloin on one side for 10 minutes. Turn over and grill for another ten minutes.(increase time for more doneness.
4. Remove to a carving board and tent with foil for 10 minutes. Carve and serve!

Bon Appetit!