

# Beef Tenderloin w/ Garlic~Herb Crust



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

4 pound beef tenderloin, trimmed, tied

1T black peppercorns, cracked

2T basil, fresh, chopped

2T thyme, fresh, chopped

1T rosemary, fresh, chopped

2 garlic cloves, finely minced

salt and pepper

Remove tenderloin from refrigerator 2 hours before baking ~ which should be about 3 hours before serving. Combine cracked peppercorns, basil, thyme, rosemary and garlic in small bowl and rub garlic~herb mixture all over top of tenderloin. Cover loosely with plastic wrap and allow to sit at room temperature.

Preheat oven to 475. Roast tenderloin 25 minutes for medium rare ~ or until internal temperature reaches 135. Remove from oven, cover loosely with foil and allow to rest at least 20 minutes and up to 1 hour. Slice into 1" thick slices and serve.

If desired, mix 1T butter and 1T flour together into a thick paste. Place tenderloin au jus in small saucepan and add butter mixture. Whisk well and cook at least 2 minutes. Salt and pepper to taste and serve as a nice sauce garnish on the plate.

**Debbie Spangler ~ Certified Personal Chef**

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