



BEEF TENDERLOIN ROAST

- 1. SEASON TENDERLOIN WITH SAUSAGE PLUS HOUSE SEASONING AND ALLOW ROAST TO STAND AT ROOM TEMPERATURE FOR AT LEAST 1 HOUR.**
- 2. PREHEAT OVEN TO 425 DEGREES F.**
- 3. PALCE OIL IN A LARGE SKILLET AND HEAT OVER MEDIUM-HIGH HEAT. SEAR THE TENDERLOIN ON ALL SIDES, ABOUT 3-5 MINUTES PER SIDE, CREATING A NICE GOLDEN-BROWN CRUST.**
- 4. COMBINE 1 STICK SALTED BUTTER (SOFTENED), 1 TBSP CHOPPED THYME (DRIED OR FRESH), 1 TBSP CHOPPED ROSEMARY (DRIED OR FRESH), 1TBSP CHOPPED OREGANO (DRIED OR FRESH), ½ TBSP CHOPPED PARSLEY (DRIED OR FRESH), 1-2 TSP FRESH CRACKED BLACK PEPPER, AND 4 CLOVES FRESH MINCED GARLIC IN SMALL DISH AND MIX,**
- 5. TRANSFER THE SEARED TENDERLOIN INTO A BAKING DISH, SLATHER WITH THE SOFTENED BUTTER MIXTURE, INSERT PROBE THERMOMETER, AND PLACE INTO THE PREHEATED OVEN.**
- 6. ROAST UNTIL DESIRED INTERNAL TEMPERATURE IS REACHED, ABOUT 20-25 MINUTES. **SEE NOTES FOR TEMPERATURES****
- 7. REMOVE TENDERLOIN AND TRANSFER TO A CUTTING BOARD. LET REST FOR 15-20 MINUTES TO ALLOW JUICES TO REDISTRIBUTE BEFORE SLICING INTO 1" SLICES.**

TEMPERATURE GUIDE

- **FOR RARE: REMOVE WHEN THE THERMOMETER READS 110 DEGREES. ONCE RESTED IT WILL BE 117–120 DEGREES. THIS WILL GIVE YOU A BRIGHT RED CENTER WITH PINK OUTER EDGES.**
- **FOR MEDIUM RARE: REMOVE IT FROM THE OVEN WHEN THE TEMPERATURE IS AT 120 DEGREES. ONCE RESTED, THE TEMPERATURE WILL RISE TO 127-130 DEGREES. THIS WILL GIVE YOU AN OUTER RING OF BROWN AND A RED/PINK CENTER.**
- **FOR MEDIUM: REMOVE IT FROM THE OVEN WHEN THE INTERNAL TEMPERATURE READS 130 DEGREES. RESTED IT WILL BE BETWEEN 137-140 DEGREES AND WILL GIVE YOU A LIGHT PINK CENTER WITH A BROWN OUTER RIM.**
- **FOR MEDIUM WELL: REMOVE THE MEAT AT 140 DEGREES. AFTER RESTING IT WILL BE BETWEEN 147-150 DEGREES WITH NO PINK IN THE CENTER.**
- **FOR WELL DONE: REMOVE THE MEAT AT 150 DEGREES. AFTER RESTING IT WILL BE BETWEEN 157-165 DEGREES.**