



Beef Tenderloin with Herb Crust

Garlic Herb Crusted Beef Tenderloin

Last Update: 10/30/2002

Portion Size: 3 oz

<u>Ingredients:</u>	<u>Yields:</u> 4.5 Pound	<u>9 Pound</u>	<u>18 Pound</u>
	<u>Portions:</u> 24 3 oz	<u>48 3 oz</u>	<u>96 3 oz</u>
Garlic, Fresh <i>MINCED</i>	1/4 Cup + 2 Tablespoon	3/4 Cup + 1 Tablespoon	1 1/2 Cup + 1 Tablespoon
Kosher Salt	1/4 Cup + 1/2 Teaspoon	1/2 Cup + 1 Teaspoon	1 Cup + 1 Tablespoon
Ground Black Pepper	1 Tablespoon + 1/4 Teaspoon	2 Tablespoon + 1/4 Teaspoon	1/4 Cup + 1/2 Teaspoon
Rosemary, Dried	2 Tablespoon + 1/4 Teaspoon	1/4 Cup + 1/2 Teaspoon	1/2 Cup + 1 Teaspoon
Thyme Leaves, Dried	2 Tablespoon + 1/4 Teaspoon	1/4 Cup + 1/2 Teaspoon	1/2 Cup + 1 Teaspoon
Olive Oil	1/4 Cup + 1/2 Teaspoon	1/2 Cup + 1 Teaspoon	1 Cup + 1 Tablespoon
Beef Tenderloin, Whole, Raw, Chain Off <i>TRIMMED</i>	7 Pound + 4 Ounce	14 Pound + 12 Ounce	29 Pound + 4 Ounce

Procedure:

1. Combine garlic, salt, pepper, rosemary and thyme. Mix well.
2. Rub oil into beef. Coat with herb mixture to create a crust. Place on parchment lined sheet pans.
3. Roast in a 475 degree F. oven for 10 minutes to set crust. Reduce oven temperature to 350 degrees F. CCP-- Roast to minimum internal temperature of 145 degrees F. (for 4 minutes). Remove from oven. Let stand in warm place for 15 to 20 minutes before slicing. Slice on the bias into 1/4" slices. CCP-- Hold hot (140 degrees F. or above) for service.

Portion: Serve 3 oz.

Shelf Life: If left over, do not reuse.