

MARINATED BEEF TENDERLOIN

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comments

This is a family favorite for holidays or special occasions.
The marinade in this recipe may also be used for grilling steaks.
It's also wonderful sliced and served with cocktail buns for a buffet.

notes

You may choose to discard the marinade, or keep it with the meat when baking, and serve on the side as a sauce.

Need four hours to marinate.

Ingredients

prepare in advance

Rough chop, then puree in blender

2 large onions
2 garlic cloves

Measure

1 C soy sauce
1/4 C Kitchen Bouquet
2 tsp. beaumonde seasoning

Have available

Whole beef tenderloin
Butter

complete recipe

Add and mix well the soy sauce, the Kitchen Bouquet and beaumonde seasoning.

Pour marinade over beef tenderloin.
Marinate at least 4 hours.

Roasting:

Preheat oven to 500 degrees.
Remove roast from marinade and place in roasting pan; dot with butter.

Roast at 500 degrees for 20 minutes.

Turn down oven to 350 degrees and bake until internal temperature is at desired level of doneness (medium is probably 35 min.).

Note: if reheating then time for 20 minutes at 350 degrees.

Slice thin; serve.