

Cremer's E-Z Whole Beef Tenderloin

Author: Cremer's Grocery

Recipe type: Main

Ingredients

- 4-4 1/2 lb whole beef tenderloin
- Cremer's Rub-Me-Tender Seasoning

Instructions

1. Preheat oven to 425 degrees. Season tenderloin with Cremer's Rub-Me-Tender seasoning.
2. Place tenderloin in roasting pan or on a cookie sheet
3. Roast tenderloin for 30 minutes or until 130 degrees internal temperature for medium rare (10 minutes additional for medium well).
4. Remove tenderloin from oven, cover with foil tent, and let rest for 15-20 minutes.
5. Internal temperature may increase 5-10 degrees while resting due to residual heat.
6. Slice tenderloin into 1/4" - 1/2" slices. End pieces will be more done and center of roast more rare.

Recipe by Cremer's Meats at <https://cremersmeats.com/430/cremers-e-z-whole-beef-tenderloin/>