



A Prime Classic Beef Tenderloin

3 pounds trimmed beef tenderloin

Olive oil

Salt and Pepper

1 heaping tablespoon The Prime Ingredient Original Mediterranean Spice Blend

4 tablespoon butter

2 garlic cloves

2 sprigs of rosemary, dried completely

Preheat oven to 375 degrees.

Pat tenderloin dry, and twine tie the roast. Slather roast with olive oil and rub with salt (don't be shy) and pepper. Add The Prime Ingredient Original Mediterranean Spice Blend, rub into the roast.

In a heavy cooktop to oven-safe pan add butter, garlic and rosemary. Sear each side of the roast until caramelized. Remember to roast the ends too. Transfer the pan to the preheated oven and cook for an additional 30-35 minutes or until the roast is 125 in the center. Transfer the roast to a cutting board and return the pan to the cooktop over low heat.

While the roast is resting, make an au jus by adding 1 cup red wine and 1 cup beef broth to the roasting pan add 1 tablespoon of butter for silkiness, let the wine reduce for 10 minutes, strain and serve.

Serves 6 people