



Savory Roast Tenderloin with Mushroom-Roquefort Sauce

Roast:

- 1 4-lb whole beef tenderloin
- 4 cloves garlic, minced
- 5 tbsp. coarsely ground black pepper
- ¾ cup Worcestershire sauce
- 1 ½ cups soy sauce
- 1 ½ cups undiluted beef bouillon

Mushroom-Roquefort Sauce:

- ¼ lb. Roquefort cheese
- ½ cup butter
- 3 cloves garlic, minced
- 1 tbsp. Worcestershire sauce
- ½ cup chopped green onions, including tops
- ½ lb mushrooms, sliced

Directions:

Wash tenderloin and pat dry. Rub with minced garlic and press black pepper onto sides. Combine Worcestershire sauce and soy sauce in large baking dish and marinate beef for 2 hours at room temperature. Preheat oven to 500 degrees. Drain and discard marinade. Pour bouillon around beef. Put into oven and immediately reduce heat to 350 degrees. Cook for 18 minutes per pound for rare, 20 minutes per pound for medium rare, or until internal temperature reached 135 degrees. Remove from oven and let rest for 10 minutes. Slice and serve with Mushroom-Roquefort Sauce.

Sauce: In medium saucepan over low heat, combine cheese, butter, garlic, and Worcestershire. Stir until cheese and butter melt. Add green onions and mushrooms. Continue cooking and stirring for 3 minutes. Makes 6-8 servings.