

Filet Vampyre

written by The Recipe Exchange | February 6, 2014

Ingredients

5 lb. beef tenderloin, fat and silver
2 tbsp. olive oil
2 tsp. salt
2 tbsp. freshly ground pepper

Directions

Heat oven to 425°F. Brush beef with olive oil, sprinkle with salt and pepper. Press so salt and pepper adhere to the meat. Place beef on a rack in a roasting pan. Tuck tail end under to ensure tenderloin roasts more evenly. Roast about 45 minutes or until a meat thermometer registers 125°F. (Meat will range from medium rare to medium in different parts of the roast.)