

---

# Beef Tenderloin Deluxe

*Sendik's Fine Foods*

*Internet Address: Access our online cookbook at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com).*

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 1 hour 10 minutes

**4 pounds Whole Beef Tenderloin**  
**4 tablespoons butter, melted**  
**garlic powder**  
**2 teaspoons Dijon mustard**  
**dash freshly ground black pepper**  
**1 1/2 cups dry sherry**  
**4 tablespoons butter**  
**4 tablespoons soy sauce**

Spread melted butter over tenderloin, sprinkle with garlic powder. Place in a roasting pan, uncovered, and bake at 400 degrees for 20 minutes.

Meanwhile, in a small saucepan, heat remaining ingredients, pour half over tenderloin. Bake 30 to 40 minutes for rare to medium-rare. Baste frequently. After slicing, pour the remainder of the sauce over the tenderloin.

*Serving Idea: Enjoy with a Fresh Iceberg Lettuce Salad.*

Suggested Wine: Joseph Carr Cabernet Sauvignon

---

**Beef/Veal Entrees**