



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Beef Tenderloin with Smoked Paprika Mayonnaise –

For beef:

- 2 large garlic cloves**
- 1 tsp. smoked paprika**
- 1 tsp. ground cumin**
- 1 tbl. olive oil**
- 1 (3 ½ to 4-pound) trimmed beef tenderloin roast, tied**

For mayonnaise:

- 1 cup mayonnaise**
- 1 tsp. smoked paprika**
- ½ tsp. ground cumin**
- 2 tbl. meat juices from beef, or to taste**

- 1. Preheat oven to 500° with rack in middle of oven.**
- 2. Mince and mash garlic to a paste with 1 ¼ tsp. salt. Transfer to a small bowl and stir in paprika, cumin, oil, and 1 tsp. pepper.**
- 3. Pat tenderloin dry, then rub garlic mixture all over it. Roast in a roasting pan until an instant-read thermometer inserted diagonally 2 inches into center of meat registers 120°, 25 to 35 minutes for medium-rare.**
- 4. Transfer to a platter along with any pan juices and cool, loosely covered with foil, 30 minutes to 1 hour.**
- 5. Stir together mayonnaise, paprika, cumin, and ½ tsp. pepper. Stir in meat juices to taste.**
- 6. To serve: Cut meat into thick slices. Serve warm or at room temperature, with smoked – paprika mayonnaise.**

Credit: epicurious.com