

ROASTED BEEF TENDERLOIN FOR A CROWD WITH HORSERADISH MUSTARD CRUST

In restaurants, the crispy, salty, fatty outside pieces that fall off when slicing prime rib are called "scoobie snacks." These pieces are coveted and fought over by the cooks! I create something similar at home by rubbing my beef tenderloin with a tasty mixture of horseradish, grainy mustard, kosher salt, coarse-ground black pepper, garlic, thyme, and olive oil.

Makes 10 to 14 servings

3 tablespoons prepared horseradish
3 tablespoons whole-grain mustard
2 tablespoons kosher salt
1 1/2 teaspoons coarsely ground black pepper
4 cloves garlic, peeled
1 large shallot, peeled and cut in quarters
2 teaspoons minced fresh thyme
4 tablespoons olive oil

1 whole, large, Washington beef tenderloin (about 5 pounds), trimmed*

*Tuck the skinny end under and tie, or ask your butcher to do this for you. Also ask him to lightly trim the meat of any fat.

Preheat oven to 400°F. Place a rack in a shallow roasting pan.

In a food processor, process all the ingredients except the beef until a paste is formed. Dry the beef tenderloin well with paper towels, then smear the paste all over it.

Place the roast on the roasting rack and place the pan in the oven. Roast to the doneness you like. A meat thermometer inserted into the center of a beef roast registers 120°F for rare and 130°F for medium-rare. For a 5-pound tenderloin, allow about 45 minutes to one hour for medium-rare. The temperature will increase as the meat "rests" before carving.

Remove the roast from the oven and loosely tent with foil; let it stand for 10 minutes before carving so the juices don't run out. Carve the slices against the grain.

Chef's Tips:

The crust on this is pretty flavorful, so a sauce isn't really needed. If you'd like, stir a dollop of prepared horseradish into unsweetened lightly whipped cream and serve alongside.