

Horseradish-Encrusted Beef Tenderloin

Ingredients

- 1 whole garlic bulb
- 1 teaspoon olive oil
- 1/3 cup prepared horseradish
- 1/4 teaspoon salt
- 1/4 teaspoon dried basil
- 1/4 teaspoon dried thyme
- 1/4 teaspoon pepper
- 1/3 cup soft bread crumbs
- 1 beef tenderloin roast (3 pounds)

Directions

1. Remove papery outer skin from garlic (do not peel or separate cloves). Cut top off garlic bulb; brush with oil. Wrap in heavy-duty foil. Bake at 425° until softened, 30-35 minutes. Cool for 10-15 minutes.
2. Squeeze softened garlic into a small bowl; stir in the horseradish, salt, basil, thyme and pepper. Add bread crumbs; toss to coat. Spread over top of tenderloin. Place on a rack in a large shallow roasting pan.
3. Bake at 400° until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°), 45-55 minutes. Let stand for 10 minutes before slicing.

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