

Classic Beef Tenderloin

Servings : 4

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	dijon mustard
2	tablespoons	butter - softened
2	teaspoons	salt
4	teaspoons	mixed peppercorn - ground
2	pounds	beef tenderloin - trimmed

Combine first 4 ingredients; spread mixture over beef. Place beef on a rack in a roasting pan. Bake at 450 for 45 minutes or until a meat thermometer inserted into thickest portion registers 145 (med rare). Let stand 10 minutes before serving.