

Herb crusted tenderloin



Herb crusted beef tenderloin al forno with sauce verte

Herb Crust (for each filet)

Serves 20

- 4 cloves garlic
- 8 fresh sage leaves
- 4 tsp. fresh thyme leaves
- 4 tsp. olive oil
- 4 tsp. salt
- 1 ½ t. fresh ground black pepper

1. With machine running, drop garlic into food processor and blend until finely chopped. Add sage, thyme, oil, salt and pepper and process until a paste is formed.
2. Pat meat dry with paper towels. Rub meat all over with herb paste. Cover and chill at least 3 hours up to overnight.
3. When ready to grill, place whole tenderloin(s) in a wood-fired oven if you're fortunate enough to have one, or in a Weber or Green Egg, when the coals have turned white. Turn frequently on the grill to mimic a wood-fired oven. Cook to the desired internal temperature according to your taste.

Sauce verte

Serves 20

- 4 bunches Italian parsley
- 1/8 cup chopped fresh thyme
- 1/8 cup chopped fresh rosemary
- 1/8 cup chopped capers
- 3 chopped shallots
- 4 chopped garlic cloves
- 3 chopped anchovy fillets
- 2 lemons, grated zest and juice
- 2 cups good olive oil
- Salt and black pepper

1. Chop herbs, shallots, garlic and anchovy fillets by hand if you have time, otherwise use a food processor or robot coup. Stir in lemon juice and zest.
2. Drizzle in the olive oil while whisking or processing.
4. Season to taste with salt and pepper. Serve at room temperature.

Sauce verte works well for most grilled meats, poultry and fish, as well as fried potatoes and vegetables.

