

# Herbed and Spiced Roasted Beef Tenderloin

## Ingredients

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- 2 T fresh rosemary
- 2 T fresh thyme leaves
- 2 bay leaves
- 4 cloves of garlic
- 1 large shallot, peeled and quartered
- 1 T grated orange zest
- 1 T coarse salt
- 1 t freshly ground black pepper
- 1/2 t ground nutmeg
- 1/4 t ground cloves
- 2 T olive oil
- 2 (2-pound) beef tenderloin roasts, trimmed

## Instructions

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In a food processor, combine rosemary, thyme, bay leaves, garlic, shallot, orange zest, salt, pepper, nutmeg, and cloves. Run machine while adding oil; process until smooth. Spread mixture evenly over all sides of tenderloins. Place beef in a large glass baking dish. Cover with foil, and refrigerate for at least 6 hours.

Preheat oven to 400 degrees F (200 degrees C). Place tenderloins on a rack in a large roasting pan.

Roast beef in preheated oven until meat thermometer registers 140 degrees when inserted into center of beef, about 35 minutes. Remove from oven, and cover loosely with foil; let stand for 10 minutes. Slice beef, and serve.