

Ingredients

- 1 4-to-5-pound whole Creekstone Farms Beef Tenderloin, trimmed
- 2 teaspoons coarse kosher salt
- 2 tablespoons extra virgin olive oil
- 2 tablespoons black peppercorns, coarsely cracked in mortar with pestle or in a resealable plastic bag with mallet



Directions

- 1 To prepare the Creekstone Farms Beef Tenderloin, tuck the tail end under and tie the tenderloin every 3 inches with butcher's twine.
- 2 Let the Creekstone Farms Beef stand at room temperature for 1 hour before roasting.
- 3 Position a rack in the center of your oven and preheat to 425 degrees.
- 4 Rub the Creekstone Farms Beef all over with the oil and sprinkle with the cracked peppercorns and salt, pressing to adhere. Return the tenderloin to a rack on a baking sheet and roast until an instant-read thermometer inserted into the thickest part of the meat registers 125°F for medium-rare (135°F to 140°F in the thinnest part), about 30 minutes.
- 5 Remove the roast from the oven and let rest 15 minutes before carving.
- 6 Cut off the string from the roast. Cut roast crosswise into ½ inch-thick slices and arrange on a platter.