

FLAVORED BUTTERS

BLUE CHEESE BUTTER

4 oz. sweet butter (1 stick room temperature)
8 oz. blue cheese (Maytag, Gorgonzola, Roquefort or your favorite blue cheese)

Simply mix all ingredients together with a fork until well mixed.
Keeps up to one week in the refrigerator.

HORSERADISH BUTTER

4 oz. sweet butter (1 stick room temperature)
2 tbsp. prepared horseradish
2 scallions or green onions (green tops only) chopped fine
A pinch of sea salt and cracked pepper

Simply mix all ingredients together with a fork until well mixed.
Keeps up to one week in the refrigerator.

ROASTED GARLIC BUTTER

4 oz. sweet butter (1 stick room temperature)
4 oz. roasted garlic, minced well
A pinch of sea salt and cracked pepper

Simply mix all ingredients together with a fork until well mixed.
Keeps up to one week in the refrigerator.

As always, we at the Smokehouse Market appreciate your business and are dedicated to providing you a restaurant quality experience.

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THE SMOKEHOUSE
MARKET™

SINCE
1937



FOODS & WINES INSPIRED BY
THE RICHNESS OF COUNTRY LIFE.

CHARCOAL GRILLED BEEF TENDERLOIN SERVING GUIDE

Until you've charcoal grilled beef tenderloin,
you haven't tasted tenderloin.

The flavor is awesome.

SINCE
1937

WE HOPE OUR FOODS INSPIRE A RETURN TO PRECIOUS FOOD
MEMORIES AND TRADITIONS WHICH BRING US ALL A LITTLE CLOSER
TO OUR CHILDREN, OUR FAMILY AND OUR FRIENDS.

Em Schmit

A GREAT RECIPE TO PREPARE YOUR OWN GRILLED BEEF TENDERLOIN

INGREDIENTS

Beef Tenderloin fully trimmed and tied
(from the Smokehouse Market, of course)
8 oz. Smokehouse Market Magic Marinade *(optional)*
2 oz. Smokehouse Market Secret Seasonings
2 oz. olive oil

PREPARATION

Refrigerate until 2 hours before serving time. Bring tenderloin out and set on counter for 1 1/2 hours to reach room temperature. You may marinate meat in a glass dish at this time if you wish.

Meanwhile prepare your grill and let the coals get white ash on them. Remove meat from marinade, next rub tenderloin with olive oil then hand rub the Smokehouse Market Secret Seasonings over the tenderloin pressing the herbs and spices into the meat. *Now you're ready.*

GRILLING METHOD

Grill over hot coals turning it a quarter turn every 5 minutes, for a total of about 15 to 20 minutes, until meat on the ends reach 120 degrees and the meat in the center reaches 110 degrees. Use a meat thermometer for best results. Timing will depend on the heat of the fire being used. Remove meat from grill when you attain these temperatures. Wrap meat in aluminum foil loosely and let stand at room temperature for 10–15 minutes. This will allow meat to relax and the juices to flow. The temperature of the tenderloin will also increase 10–15 degrees while it is resting so make sure you don't over cook it before you remove it from the grill. After resting for 10–15 minutes the tenderloin is ready to carve and enjoy. For those that like it medium to medium well, carve off the end of the tenderloin. For those who like it medium rare to rare carve from the center of the meat. ***Enjoy with our famous horseradish sauce, a au jus or a great flavored butter.***

OVEN METHOD

Follow the above preparation and then place meat in a 450 degree pre-heated oven on a shallow roasting pan. Cook for 20 minutes or until temperature on the ends is 120 degrees and the meat in the center is 110 degrees. The time may vary due to oven heat. Remove meat from

oven and wrap in aluminum foil loosely and let stand at room temperature for 10–15 minutes. This will allow meat to relax and the juices to flow. The temperature of the tenderloin will also increase 10–15 degrees while it is resting so make sure you don't over cook it before you remove it from the oven. After resting for 10–15 minutes the tenderloin is ready to carve and enjoy. For those that like it medium to medium well, carve off the end of the tenderloin. For those who like it medium rare to rare carve from the center of the meat. ***Enjoy with our famous horseradish sauce, a au jus or a great flavored butter.***

A GREAT GUIDE FOR SERVING ALREADY PREPARED BEEF TENDERLOIN

Now you have a beautiful grilled beef tenderloin, hand rubbed with olive oil and spices and charcoal grilled extremely rare. Some folks love to serve it chilled or at room temperature. Simply slice it and enjoy it with a tangy horseradish sauce, au jus or your favorite sauce.

SERVING SUGGESTIONS

If you wish to serve it warm, simply wrap the tenderloin gently in foil and place in a 350 degree preheated oven for 10–15 minutes. Cut a small area in the center of the tenderloin to check the temperature desired. Please don't overcook.

For those who prefer medium well to well, simply slice from the ends toward the center of the tenderloin. For those who prefer rare to medium rare simply slice from the center toward the ends.

If your tenderloin is already sliced and in a foil pan and you want to serve it heated, simply place the foil pan in a 350 degree pre-heated oven for 10 minutes uncovered. *(If you cover sliced tenderloin it tends to steam and turn gray.)* Heat your au jus or favorite sauce separately and serve on the side.

Call us and tell us how much tenderloin you need. Allow 6–8 oz. for ladies, 8–10 oz. for gentlemen, 4–6 oz. for children, teenagers are unpredictable. 3 1/2 lbs. tenderloin uncooked will weigh 3 lbs. after grilling. 3 lbs. = 48 oz. of grilled tenderloin. Remember it's just as easy to grill a little extra for those great sandwiches the next day.