

## ELEGANT BEEF TENDERLOIN

*"Served with horseradish dressing!"*

1 5-7 pound beef tenderloin

Preheat oven to 500 degrees. Have the tenderloin at ROOM TEMPERATURE. Using your fingers and a sharp knife, remove all surplus fat by gently lifting and cutting the fat. Trim well! Place tenderloin on a rack in a shallow oven roasting pan. Tuck narrow ends under the roast to prevent them from overcooking. DO NOT SALT! Bake 20-30 minutes. (20 minutes produces a very rare roast.) Remove from oven and allow to cool for at least 15 minutes before carving. If serving cold, chill before slicing. Serves 10-12 for dinner or approximately 20-25 if using to fill small rolls.

### HORSERADISH DRESSING:

1 cup mayonnaise

1 cup sour cream

4-6 tablespoons horseradish

Mix well and chill.

Note: The tenderloin must be at room temperature! If the tenderloin has not reached room temperature, increase cooking time.

"Place on a platter with horseradish dressing in the center. Surround with hot rolls!"

## SPICED POT ROAST

*"Makes its own delicious gravy!"*

1 3-4 pound boneless beef chuck  
or round roast

1-2 tablespoons oil

1/8 teaspoon garlic powder

1/8 teaspoon cracked pepper

1 small onion, chopped

1 1/4-ounce envelope Knorr-Swiss  
brown gravy mix

1 cup water

1/4 cup ketchup

2 tablespoons red wine vinegar

2 teaspoons prepared mustard

1 teaspoon Worcestershire sauce

1 beef bouillon cube

3 tablespoons hot water

3-4 sprigs of fresh parsley, for  
garnish

Preheat oven to 350 degrees. Brown roast in oil in Dutch oven; pour off all excess fat. Combine next nine ingredients in bowl. Dissolve bouillon cube in hot water; add to gravy mixture. Place roast in baking dish and top with gravy mixture. Cover and bake for 2-2 1/2 hours; baste occasionally with sauce. When ready to serve, place roast on serving platter; top with gravy and garnish with parsley. Serves 8-10.

Note: This roast can be prepared in a slow cooker. Do not brown meat and decrease water to 1/4 cup. Cook at low heat for 8-10 hours. Other brands of gravy mix can be used.

"Serve with mashed potatoes and a green vegetable for a family dinner!"