

Peppered Garlic-Grilled Tenderloin

Ingredients

1 1/2 lb Beef Tenderloin
3 clv Garlic (cut into thin
slivers)
1 t Olive Oil
1 t Dried Marjoram
1 t Ground Black Pepper
1 t Salt

Instructions

1. Trim tenderloin of any fat and silver skin. With sharp knife, cut slits evenly in meat, inserting a sliver of garlic into each slit. Rub tenderloin with olive oil. Sprinkle or rub evenly with marjoram, pepper and salt. Cover and set aside 20 minutes at room temperature.

2. Preheat grill to medium indirect heat. Grill tenderloin until thermometer registers 140 degrees for medium-rare about 30 to 40 minutes, turning occasionally.

3. Remove from grill and let stand 5 to 10 minutes. Cut into 3/4-inch slices and serve warm.