



Beef Tenderloin Roast with Horseradish Sauce

(For your Rotisserie!)

Ingredients:

$\frac{3}{4}$ Cup Whipping cream
4 T prepared horseradish
2 T fresh lemon juice
 $\frac{1}{2}$ tsp salt
1 3-lb beef tenderloin roast
Salt and pepper

Directions:

- 🐼 **Horseradish Sauce:** Whip the cream until stiff. Stir in the horseradish, lemon juice and salt. Cover and refrigerate for 1 hour.
- 🐼 Thoroughly coat the beef roast with salt and pepper.
- 🐼 Place the beef tenderloin on the spit rods. Rotate for 30 to 40 minutes or until the internal temperature reaches 140 degrees F for rare on the meat thermometer.
- 🐼 Remove roast and slice into 1/2-inch-thick slices.
- 🐼 Serve with the horseradish sauce. Serves 6.