Grilled Tenderloin on the Weber Grill

Cooking a tenderloin can be a daunting task if you let it be… Today we show you how to get this done with little effort BUT high rewards. Head to the store and select your tenderloin, I’ll start the grill. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 8-10 People

##### **Prep time:** 20 minutes – including trimming and seasoning

##### **Cook time:** 70-90 Minute cook time (depending on doneness) PLUS 5 Minutes Rest Time

# Tenderloin Ingredients:

### *Measure* ***Ingredient Prep Notes***

### 6 lb **Beef Tenderloin, Choice not trimmed or cleaned**

### As Needed **Oil, Canola/Olive Blend**

### To taste **Rub-A-Dub, 5280 Culinary**

### To taste **Island Boys Coffee Rub, 5280 Culinary**

# Horsey Sauce Ingredients:

### *Measure* ***Ingredient Prep Notes***

### 2 Cups **Sour Cream**

### 4 oz wt **Horseradish, Extra Hot fresh not prepared sauce**

### 1 Tbsp **Garlic, Fresh, Paste**

### 1.5 Tbsp **Worcestershire Sauce**

### 1 Tbsp **Truff Hot Sauce or to desired heat level**

### 1 Cup **Pecorino Cheese Grated**

### Taste **Rub a Dub, 5280 Culinary**

### ¼ Cup **Parsley, Italian, Chopped**

### ½ Cup **Green onion, sliced thin**

# Horsey Sauce Directions:

**Preparation:**

Place all ingredients into a medium sized mixing bowl

Mix using a rubber scraper

Cover and keep refrigerated until use

Serve on the side with Grilled Tenderloin, Steaks or Prime Rib

# Tenderloin Preparation Directions:

Remove from the cryo-vac package, pat dry with paper towel and place onto a cutting board

Carefully separate the layer of silverskin from the top of the tenderloin and down into the front chain

Remove the chain by cutting along the barrel of the tenderloin and into the head of the tenderloin

Next trim off the second layer of silverskin being careful not to remove any of the meat

Next flip the tenderloin over and trim off any of the “feathers” or connective tissue

Next lightly oil with the Canolive oil

Now season as light or as heavy as you prefer, on all sides with a 50/50 blend of Rub-A-Dub and Island Boys Coffee Rub.

Allow the rub to sit on the tenderloin for 20 minutes while you prepare the weber for direct cooking

# Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, starters and any cooking tools

Heat Weber grill to 500˚ F

Place the tenderloin over the heat/flame and sear for 5-7 minutes on all sides

Once all sides are seared move the tenderloin to the warming rack and insert the weber Connect Probe

In the weber connect App, set the target doneness temp to your desired doneness level

Close the lid and cook at 500˚ F degrees until the tenderloin reaches temp

\*\*\* You can move the tenderloin around the grill as needed to get more or less crust/char/sear

Remove from the Weber at doneness to allow for resting and carry over.

CHEF TIP: I remove my tenderloin about 5-7 degrees before my desired temp, this allows carry over and resting

Using tongs and heat proof gloves, remove pan from the grill and bring into the kitchen. Allow to rest for 2-3 minutes and devour.

Slice and enjoy with our Au Jus or Horsey Sauce

Devour !!!

**SHOPPING LIST**

Weber Genesis SX-335 Smart Grill, Propane Ace SKU – 8060191

Manchester Propane Tank, 20 lb Ace SKU – 8100018

Thai Mojito Rub, 5280 Culinary Ace SKU – 8561946

Weber Connect, Smart Grilling Hub Ace SKU – 8029955

Weber Snapcheck Thermometer Ace SKU - 8882417