



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

Beef Tenderloin Roast

Preheat oven to 350° F.

Season as desired (suggest : Excalibur Steak & Roast Rub). Put a little water in a shallow baking pan. Place roast in pan. Bake for 1 hour-1hour and 15minutes.

Internal Temperatures

Medium rare	135° F
Medium	140° F
Well done	150° F

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