

2 pounds carrots, quartered
2 pounds turnips, cut into
slices
8 to 10 medium-sized tomatoes
1/2 cup parsley
1 teaspoon thyme
1 bay leaf
1 container (12 ounces) beer
1 4-pound filet of beef, larded

Garnish:

Green peas in baskets
5 to 6 string potatoes
Stuffed mushrooms

Pair. Sprinkle with seasonings. Add beer.
Place filet of beef on top of vegetables.
Bake at 450°F. for 45 to 60 minutes, or
until meat thermometer registers 140°F.
Remove meat and vegetables; keep
warm. Skim off fat from liquid in pan.

Put sauce through fine sieve. Arrange
meat and vegetables on platter. Coat
meat with sauce. If desired, serve with
remaining sauce. Garnish with peas in