

D'AGOSTINO

FILET MIGNON (BEEF TENDERLOIN) WITH CLASSIC HORSERADISH SAUCE

"The Finest Cut of Beef Roasted to Perfection"

Select either a whole or half beef filet, trimmed. Take roast directly from refrigerator and place, fat side up, on a rack in an open roasting pan. Season either before or after cooking. Insert a meat thermometer into thickest part of filet. Do not add water. Do not cover. It is not necessary to preheat oven.

Filet is traditionally served rare. Roast in oven until meat thermometer

D'AGOSTINO SUPERMARKETS, INC. • 2525 PALMER AVENUE • NEW ROCHELLE, NY 10801-4400 • (800) 451-4564
♻️ Printed on Recycled Paper

registers 130°F to 135°F. Remove from oven. Allow filet to stand 15 to 20 minutes before carving. During this time, the roast will continue cooking, rising 5°F to 10°F to reach the **final** meat thermometer reading.

FILET MIGNON (BEEF TENDERLOIN) ROASTING CHART

Approximate Weight	Oven Temperature	FINAL Meat Thermometer Reading	Approximate TOTAL Roasting Time
Whole Filet, trimmed, 4 to 6 pounds	425°F	140°F (rare)	45 to 60 minutes
Half Filet, trimmed, 2 to 3 pounds	425°F	140°F (rare)	35 to 40 minutes

Horseradish Sauce: Combine 1 carton (8oz.) sour cream, ¼ cup prepared horseradish, ½ teaspoon dried mustard, ¼ teaspoon white pepper and ¼ teaspoon salt. Refrigerate at least 3 hours, but no longer than 5 days. Stir before serving. **Makes about 1 cup.**