

Smoked Whole Beef Tenderloin

*This simple and delicious whole beef tenderloin recipe is taken from www.louisiana-grills.com
Simple and amazing! Enjoy!*

COOKING INSTRUCTIONS:

1. Preheat your grill to 225 degrees.
2. Season the tenderloin with salt and pepper. Drizzle with olive oil and rub into the meat. Place on the grates of your preheated grill.
3. Smoke the tenderloin for about 3 hours or until the internal temperature reaches 130 degrees.
4. Remove the tenderloin from the grill, wrap loosely with aluminum foil and let rest for about 10 minutes. Slice and serve.



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