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FILLET OF BEEF WITH HERBS

Ingredients:

(check out OHCO's Range of Organic Herbs in store- From the Garden County!)

- 1 tsp dried Rosemary
- 1 tsp dried Basil
- 1 tsp Cracked Black Pepper
- 2 Crushed Garlic Cloves
- Olive Oil
- 3 LB Cullen's Fillet of Beef Roast

Preparation:

Preheat the oven to 220 deg.

Combine the olive oil, basil, garlic, black pepper and rosemary.

Press into the Fillet of Beef, covering all sides.

Place the roast on a rack in a roasting pan.

Cook in the oven for 35-45 mins for medium rare

or 45-55 mins for medium doneness.

Remove from oven and loose cover with foil and let rest for 10 mins.

Make a gravy with the pan juices.

Serve on a bed of creamy mash potatoes.