



Makes: 6-8 servings

Prep Time: 5 minutes

Total Time: 1 hour & 55 minutes

## Slow-Roasted Filet of Beef

### Ingredients

- 1 whole filet of beef tenderloin, trimmed and tied (4 1/2 pounds)
- 3 tbsp good olive oil
- 4 tsp Kosher salt
- 2 tsp coarsely ground black pepper
- Basil Parmesan Mayonnaise, for serving ([click on link](#))

### Instructions

Preheat the oven to 275°F. Use an oven thermometer to be sure your oven temperature is accurate.

Place the filet on a sheet pan and pat it dry with paper towels. Brush the filet all over with the oil. Sprinkle it all over with the salt and pepper (it will seem like a lot but believe me, it makes a difference).

Roast the filet of beef for 1 & 1/4-1 & 1/2 hours, until the temperature registers 125°F in the center for rare and 135°F for medium-rare. I place the thermometer horizontally through the end of the beef. Cover the filet with aluminum foil and allow it to rest for 20 minutes.

Slice thickly and serve warm or at room temperature with Basil Parmesan Mayonnaise.

*Recipe adapted from Ina Garten*