

# Earl Grey Beef Tenderloin

**Prep Time:** 15 minutes

**Cook Time:** 45 minutes

2 C Earl Grey Moonlight tea (brewed)  
1 3-lb beef tenderloin  
1/4 C olive oil  
3 T Dijon mustard

2 T fresh rosemary, chopped  
2 t garlic powder  
Salt and pepper to taste

**Preheat the oven** to 400°F.

**Rub the beef tenderloin** with olive oil, mustard, rosemary, garlic powder, salt, and pepper.

**Sear the beef** in a hot pan until browned on all sides.

**Place the beef** in a roasting pan and pour the Earl Grey Moonlight tea over it.

**Roast the beef** for 40-45 minutes, or until it reaches your desired level of doneness.

**Let the beef rest** for 10 minutes before slicing.

**Serve with** the Earl Grey Moonlight-infused jus.