

## Beef Tenderloin Marinade Recipe



### **Marinade Recipe:**

Worcestershire Sauce	1 gal.
Moore's Original	8 oz (1/2 bottle)
A1 Steak Sauce	32 oz (2 large bottles 16 oz each)
Red Wine	¼ to ½ cup (Cooking Wine or Merlot)
Pineapple Juice	12 oz
Lemon Juice	2 table spoons
Steak Rub, Spices, Herbs	Optional and your preference

### **Marinade Instructions:**

- Mix well all ingredients in large container before adding meat. A medium cooler works nice for this.
- Marinade meat 8 to 12 hrs and keep refrigerated.
- This recipe should be enough to cover a 6 to 8 pound tenderloin.

### **Cooking Instructions:**

- Light briquettes and allow them to gray.
- Spread briquettes out evenly.
- Adjust briquettes to lowest level.
- Place tenderloin on grill and sear each side (2 - 3 minutes each)
- Close the grill lid.
- I usually cook mine for 2 to 3 hours. But cook to the level of doneness you want. Use a meat thermometer to monitor. Check heat and add briquettes accordingly.
- One beef tenderloin normally feeds 10 to 12 people.

**Enjoy!**

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