



## Beef Tenderloin with Potabellini Mushroom Sauce

Add some excitement to your menu. This mushroom sauce will enhance the flavor of the beef tenderloin and will keep your customers coming back for more.

<u>INGREDIENTS</u>	<u>BEK ITEM #</u>	<u>MFG</u>
1 Creekstone Beef Tenderloin	504270	Creekstone
Kosher salt	676182	Morton
Course ground black pepper	774156	McCormick
<u>Portabelli Mushroom Sauce</u>		
2 pound sliced portabellini mushrooms	140285	<b>Packer</b>
1/4 cup diced red onions	151009	<b>Packer</b>
1/2 pound butter blend	779223	Sunglow
1 qt heavy cream	285131	<b>Schepps</b>
2 tbls white wine		
McCormick Season all to taste	774206	McCormick

### Instructions:

1. Cut the beef tenderloin into 6 ounce steaks.
2. Seasoning for the tenderloins; Mix one to one Black pepper and kosher salt.
3. Prior to grilling lightly season both sides with seasoning mixture.

### Portabellini Mushroom Sauce

1. Saute the red onions in butter until soft. Add one half of the sliced potabellini mushrooms and cook until tender.
2. Add the heavy cream ,white wine and reduce. (Use a full bodied white wine)
3. After reducing to a creamy texture add the rest of the sliced potabellini mushrooms and cook an additional minute to minute and a half.

Grill the tenderloins and top with mushroom sauce.  
 Serve with fresh grilled vegetables or baked potato.