

STUFFED BEEF TENDERLOIN

UTENSILS:

Family Jumbo Skillet, 1.5 qt saucepan. Mallet, toothpicks

INGREDIENTS

- 6, 6 oz Beef Tenderloin Cuts
- ¼ cup Cognac
- 2/3 Cup Marsalla Wine
- 1 ½ Cups Seasoned Breadcrumbs
- 6 Slices Prosciutto
- 18 Slices Provolone Cheese
- 1 ½ Cups Sliced Mushrooms, sautéed

SAUCE:

- 2/3 Cup Marsalla Wine
- 2/3 Cup Cognac
- 8 oz Whole Button Mushrooms
- 1 cup Margarine
- 1 tsp Soy Sauce

DIRECTIONS:

1. Flatten each tenderloin with a mallet. Rub each piece with Salt and pepper. Let marinate in the Ultra Vac for 30 minutes using the wine and cognac
2. Preheat the Skillet on Medium heat. Place the Marinated Beef flat onto a plastic cutting board and sprinkle each piece with the seasoned breadcrumbs and place a slice of prosciutto, 3 slices of Provolone, and ¼ cup of Mushrooms onto each steak and roll like jelly rolls. Skewer the rolls closed with a toothpick.
3. Sear the open side down to the large skillet. Cover, whistle open. When the whistle sounds, turn the rolls, replace the lid, close the whistle, and turn the heat to low. Continue cooking for 10-15 minutes until rolls are completely done in the center.
4. While the beef is cooking, pour the wines into 1.5 qt. saucepan over medium hat. Simmer until the wine is reduced by half or more. Add the whole mushrooms, butter, and soy sauce. Cook for about 6 more minutes. Serve over the cooked beef tenderloin. Serve and enjoy!

NOTES:

