

Pork Tenderloin with Barbeque Onion Mushroom Topping©

Pork—Ingredients:

4 Tbsp.	olive oil
4 (about 4–5 lbs.)	pork tenderloins, wash and pat dry, remove fat and tendon,
2 tsp.	Herbes de Provence
2 tsp.	lemon pepper
1 Tbsp. fresh	rosemary, chopped or dry
1–7 oz. bottle	beer

Method:

Spray a large pot with Pam™. Heat oil and put all four whole tenderloins into the pot. Fry 3–4 minutes on each side. After frying the first side, turn tenderloins over and sprinkle Herbes de Provence, lemon pepper and rosemary on the fried side. When second side is fried, pour beer around the edge of the pot so it will heat quickly. Bring to a boil, put a lid on top and simmer about 10 minutes. Remove meat, let rest 10–15 minutes, cover with foil, then slice. Cook down juice to about 1 cup.

Topping—Ingredients:

2 Tbsp.	olive oil
2 oz.	Kerry Gold™ Irish Butter
4 cups	onions, sliced
2 Tbsp. cloves	garlic, minced
12–16 oz.	mushrooms, remove stems, peel and remove membranes, slice
1 cup	cooked down juice from meat
1/2–3/4 cup	Kraft™ Original Thick and Spicy Barbeque Sauce or other
1–0.87 oz. pkg.	McCormick™ Brown Gravy Mix or Pork Gravy Mix
1/2–1 cup	cream

Method:

Spray a large pot with Pam™. Heat oil, butter and sauté onions and garlic tender crisp. Stir in mushrooms and sauté 2–3 minutes. Add reduced juice from meat, barbeque sauce and brown gravy mix. Add cream until mixture is a creamy consistency. Heat through.

To Serve:

Arrange sliced pork on a serving platter and with a slotted spoon, spoon some of the mushroom topping over all. Put the remaining topping in a separate bowl. Decorate serving dish with parsley.

Hint: If using a meat thermometer, heat meat to 160°.

While meat is resting 10–15 minutes, it will finish cooking.

Hint: Topping is great over beef or chicken.



Green Beans in Cheese Sauce©

Ingredients:

2–12 oz. bags Birds Eye™ Steam Fresh Cut Green Beans
1/4 cup cream
1–8 oz. pkg. Velveeta™ Cheese, cut into small cubes

Method:

Microwave green beans according to package directions. Two packages need about 10 minutes on high. (When putting two bags in the microwave at the same time, shake beans to one side and overlap the bags.) Drain.

Spray a pot with Pam™. Add cream and cheese and slowly melt cheese. When melted, fold in green beans and heat again. Burns easily!

Hint: If mixture is too heavy, add more cream.

Hint: To drain beans—cut a small hole in the bag, hold bag up and drain.

