

Beef Tenderloin with Madeira Sauce©

Marinade—Ingredients:

1 1/2 oz.	Kerry Gold™ Irish Butter, melted
1–15 oz. can	Campbell's™ Beef Broth
1/2 cup	madeira wine
1 1/2 Tbsp.	sundried tomato paste
1 tsp.	lemon juice
	juice from cooked meat
12–16 oz.	mushrooms, remove stem and membrane, peel, slice
3/4–1 cup	whipping cream

Method:

Spray a large pot with Pam™. Melt butter. Add beef broth and wine slowly while stirring with a whisk. Add tomato paste, lemon juice and juice from cooked meat. Just before serving, add mushrooms and heat through. Add enough cream to make a creamy consistency.

Tenderloin—Ingredients:

1–5–6 lb.	beef tenderloin, remove fat and tendons
1/4 cup	vegetable oil
1/4 cup	soy sauce

Method:

Remove fat and tendons from tenderloin. Put oil and soy sauce in a Ziploc™ bag and add tenderloin. Seal and knead liquid into meat occasionally. Can leave on counter to marinate, but keep in refrigerator if marinating overnight.

Line a cookie sheet with foil and spray with Pam™. Put meat on foil and bake 25–30 minutes depending on how rare you want your meat. Test with a meat thermometer. Rare=130°; medium=145°; well=160°.

To Serve:

Slice meat and put on a serving platter. Pour a little sauce over meat and put the remaining in a gravy boat..

