

SPINACH-MUSHROOM STUFFED BEEF TENDERLOIN WITH TRUFFLE GRAVY



INGREDIENTS

3 LBS BEEF TENDERLOIN
6 C SPINACH
6 C CREMINI MUSHROOMS
2 CLOVES GARLIC
1 MEDIUM ONION
3 SPRIGS THYME
2 LBS GRAPE POTATOES
3 SLICES BACON
2 C BEEF STOCK
1 CUP PINOT NOIR
3 TBS FLOUR
4 TBS BUTTER
2 TSP TRUFFLE OIL
2 TBS OLIVE OIL
TOOTHPICKS
SALT AND PEPPER

PREPARATION

BEEF:

1. PREHEAT OVEN TO 375 DEGREES FAHRENHEIT
2. FINELY CHOP SPINACH, ONION, MUSHROOMS, BACON, AND GARLIC
3. HEAT OLIVE OIL OVER MEDIUM HEAT, ADD SPINACH, BACON, ONIONS. ONCE SPINACH IS SOFT ADD GARLIC AND SAUTÉ FOR 8 MINUTES
4. BUTTERFLY THE BEEF LOIN, BUT NOT FULLY THROUGH (LEAVE A SEAM BETWEEN THE TWO SLICES)
5. ONCE OPEN DUST WITH SALT AND PEPPER, SPREAD THE VEGETABLE MIXTURE WITH 1/2 IN. GAP AROUND ALL EDGES
6. ROLL TIGHTLY AND SECURE WITH TOOTHPICKS
7. CUT POTATOES IN HALF, PLACE BEEF IN PAN AND SPREAD POTATOES AROUND ADD 1/2 C OF WINE ON BEEF; BAKE 35+ MINUTES UNTIL INTERNAL TEMPERATURE IS 160

SAUCE:

1. HEAT BEEF BROTH, THYME, AND WINE IN LARGE SAUCEPAN, SIMMER UNTIL 1/3 LIQUID REMAINS
2. ADD FLOUR AND WHISK UNTIL THICK, REMOVE SPRIGS, ADD TRUFFLE OIL; KEEP WARM, SERVE OVER COOKED BEEF