

'tis the season



Christmas time is here! Now it's time to prepare for that big, family feast.

Just take a look at this great price on everyone's favorite part of their holiday meal!

USDA Inspected
**Beef
Tenderloin**
Boneless

0⁰⁰
per pound

Custom Item

One

Size

0⁰⁰

Custom Item

Two

Size

0⁰⁰

Roasted Beef Tenderloin

Ingredients

- + 3 lb Beef tenderloin
- + 3 tbs Olive Oil, salad or cooking
- + 1 cup Onions, raw
- + 1 large Sweet Red Peppers
- + 1 cup Mushrooms
- + 1/2 cup English Walnuts
- + 1 med egg
- + 1/4 cup Bread crumbs
- + 1/4 cup Parsley
- + 1 pinch Ground Thyme
- + 1 cup Red Table Wine

Directions

1. Heat the oil and saute all until dry. Then mix egg and bread crumbs, parsley, and thyme; add to the cooked veggies.
2. Put eight or so strings under the butterflied tenderloin.
3. Place filling/stuffing about 1 inch high along one side of beef. Roll beef over and tie the strings.
4. Mix wine with a little of the oil and brush on the tenderloin.
5. Roast at 425° Fahrenheit for 10 minutes and then reduce to 350° Fahrenheit for 35 minutes.
6. Let meat rest and then slice into serving portions.

