

BEEF EXTRAORDINAIRE WITH SAUCE DIANE – Sandra Crarer

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WHEN THE BOSS COMES TO DINNER.....

4 LBS. BEEF TENDERLOIN	2 kg
½ CUP BUTTER - MELTED	125 mL
¾ LB. MUSHROOMS - SLICED	340 g
1½ CUPS GREEN ONIONS - SLICED	375 mL
2 TSPS. DRY MUSTARD	10 mL
1 TBSP. LEMON JUICE	15 mL
1 TBSP. WORCESTERSHIRE SAUCE	15 mL
1 TSP. SALT	5 mL

LEAVE TENDERLOIN IN WHOLE PIECE. PLACE IN PAN ON RACK IN 500° OVEN FOR 30 MINUTES. USE MEAT THERMOMETER - 30 MINUTES WILL COOK BEEF TO MEDIUM STAGE. WHILE MEAT IS COOKING, SAUTÉ THE MUSHROOMS AND GREEN ONIONS IN THE MELTED BUTTER WITH MUSTARD FOR 5 MINUTES. ADD REMAINING INGREDIENTS AND COOK AN ADDITIONAL 5 MINUTES. KEEP WARM ON BACK OF STOVE. CUT MEAT INTO THICK SLICES. SERVE WITH SAUCE AND OVEN BAKED WILD RICE, (SEE PAGE III). SERVES 8. SEE PICTURE, PAGE 121.

SO, DID YOU GET THE RAISE ?