

# Beef Tenderloin Steaks with Morel Sauce

**Category:** Beef

**Servings:** 4

**Rating:** 10

**Source:** Mo-na Food Enterprises Ltd.

**Description:**

This dish is excellent with Potatoes Lyonnaise.

**Ingredients:**

morels	50 g
beef tenderloin	4-5 ounce
beef stock	1 cup
Madeira	1 ounce
flour, all-purpose	1 tablespoon
butter, unsalted	4 ounce
vegetable oil	1 tablespoon
white toast	4 slices

**Instructions:**

Soak the morels in 2 c warm water. Drain and wash them thoroughly to remove all grit. In a large, heavy pan melt 2 T butter and fry toast pieces on both sides until golden. Put them on paper towels to remove fat and keep them warm. Wipe out the pan. Add very little butter and oil and fry the steaks as you like them. Remove them from the pan and put them on the toast pieces. Keep warm. Put 3 T butter in the pan and fry the morels. Add the stock and bring to a boil. Add madeira mixed with flour and cook until sauce has thickened. Taste and adjust seasoning as required.

Put a steak on each plate, pour sauce over, and serve immediately.