



Stuffed Beef Tenderloin

Ingredients

- 8 tablespoons Mountain View grass-fed unsalted butter
- 2-4 pound tenderloin
- 2 cups sliced mushrooms
- 1 cup onions
- 2 slices of bacon
- 2 freshly pressed garlic cloves (or to taste)
- Salt and pepper to taste

Directions

1. Preheat oven to 425 degrees.
2. Cut a pocket lengthwise in tenderloin.
3. Sauté mushrooms and onions in butter and garlic.
4. Stuff pocket with vegetable sauté.
5. Lay bacon end to end over tenderloin opening and lace with toothpicks.
6. Bake at 450 degrees for at least 30 minutes. Cook to desired meat temperature.