

## **STUFFED BEEF TENDERLOIN**

**SOURCE: PRUDENTIAL LIFESTYLES COOKING (Cathy Michels, Providence RI)**

### **INGREDIENTS:**

1/4 C butter  
1 medium onion, chopped  
1/2 C diced celery  
1/4 oz can sliced mushrooms, drained well  
2 C soft breadcrumbs  
1 tsp salt  
Pepper, to taste  
1/8 tsp basil leaves  
1/8 tsp parsley flakes  
3 lbs beef tenderloin, trimmed  
4 slices bacon, uncooked

### **DIRECTIONS:**

Preheat oven to 350° F.

Melt butter in skillet over low heat - add onion, celery & mushrooms. Sauté till onion is tender (about 10 minutes). Place crumbs in bowl - add salt, pepper, basil, parsley & mixture from pan - mix till well blended. Make lengthwise cut 3/4 way through tenderloin - place stuffing lightly in pocket - close pocket by fastening meat together with wooden toothpicks. Place bacon strips diagonally across top. Place stuffed meat in oblong 3-qt glass pan. Bake 1 hour, uncovered, in 350° F oven (for medium rare).

Serves: 6-8