

## **Stuffed Beef Tenderloin,** serves up to 15 people

7-8 lb beef tenderloin, trimmed and butterflied, ready to stuff with a mixture of:

- ½ lb smoked shredded gouda
- 1 cup roasted corn
- 1 roasted poblano pepper (or less if desired) seeded and diced
- 1 lb cream cheese, softened
- 2 cups bread crumbs

Mix thoroughly and spread on tenderloin.

Roll up stuffed beef and tie with kitchen twine.

Bake at 300° for 25 minutes for rare; 35 minutes for medium rare, or 40 minutes for medium (times are approximate based on individual ovens)

May prepare and chill one day before cooking – set out at room temperature for 1 hour before baking.

### **Don't want to mess with it?...**



We will happily prepare this impressive Stuffed Beef Tenderloin for you for \$250 per tenderloin. The last date of pickup is Friday, December 22, 2017 by high noon! Call 940.380.8770 to place your order.