

## *The Marv's Meats Recipe Collection #7*

### **Michael's Christmas Eve Bacon/Mushroom Stuffed Tenderloin**

- 1 – beef tenderloin (4-5 lbs after trimming)
- 6 slices – bacon
- ½ cup – fresh mushrooms, chopped
- 1/3 cup – yellow onion, finely chopped
- 1 cup – small dry bread cubes\*
- ¼ tsp – salt
- 1/8 tsp – ground black pepper
- 1 cup – Béarnaise sauce\*\*

Have Marv's Meat Cutters trim your tenderloin and cut a pocket in it and ask them to include some butcher's twine for tying the roast after stuffing. Allow roast to set at room temperature for approx. 2 hours. Pre-heat oven to 450°. Fry bacon until crisp and crumble. Sauté mushrooms and onions in ¼ cup bacon drippings 3-5 minutes until tender. Transfer to a bowl with a slotted spoon and add crumbled bacon, bread cubes, salt and pepper. Mix stuffing thoroughly, adding small amounts of water to moisten until stuffing just holds together. Lightly fill pocket in tenderloin with stuffing and secure with butcher's twine. Place roast on a rack in a roasting pan and roast uncovered 45 minutes to 1 hour. Let roast 'rest,' loosely covered with foil 10 minutes before slicing. Serve with Béarnaise sauce. Serves 8-10.

\* For convenience and a little extra flavor I use a can of Marzetti's Salad Croutons.

\*\* I cheat and use Knorr's packaged Béarnaise sauce mix.



**MARV'S**  
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