

Beef Tenderloin with Mushroom Sauce



Spray shallow roasting pan with non-stick cooking spray. Season a trimmed whole beef tenderloin with Carl's Prime Rib Seasoning. Let meat set in roasting pan for one hour prior to cooking. Roast uncovered in pre-heated oven at 450°F for 45 minutes. Remove from oven. Let meat set for 10 minutes before slicing. Slice thin.

Mushroom Sauce

8 oz fresh sliced mushrooms
3-4 thin sliced green onions or 1 leek
2 TBSP butter
2 cups beef broth
1/2 to 3/4 cup white wine
3 TSBP corn starch
1/2 cup cold water
Salt & pepper to taste

Sauté mushrooms and onions in butter for approximately 15-20 minutes. Add broth and wine. Simmer for 10 minutes. Mix corn starch and cold water. Stir into broth until thick. Season with salt and pepper to taste. (May also add meat drippings from cooked meat into sauce).