

Tenderloin Tips in Puff Pastry

1 1/2 lbs. beef tenderloin tips

1/2 lb. sliced mushrooms

1/2 C. diced onion

2 cloves garlic minced

1/4 C. sherry

1/2 C. beef broth

2 T. flour

2 T. butter

2 packages frozen puff pastry

Brown beef cubes quickly in small batches. Beef should be very red in center and brown outside. (Too much beef done at a time will turn the meat gray instead of browning it correctly.) Set aside in bowl.

Saute mushrooms in same pan about 3 minutes. Add to beef.

Saute onion and garlic in same pan. If you need to add a little oil, do so. Add to beef.

Deglaze pan with sherry and reduce sherry by half. Add beef broth and bring to a boil. Blend butter and flour. Whisk in butter and flour mix. Add to bowl.

Chill beef mixture 2 hours.

Roll out puff pastry just enough to flatten it. Cut out 6 circles. Place beef mixture into center of puff pastry and fold it so that it forms a circle. You can use the puff pastry scraps to decorate the tops. Brush with an egg wash consisting of 1 egg beaten with 1 T. water. Place back in refrigerator uncovered to re-chill.

Place in oven at 400°F. for 15 minutes or until golden brown.

