



Beef Wellington

Ingredients:

1 beef tenderloin (2 to 2 1/2 pounds)
Ground black pepper (optional)
1/2 of a 17.3-ounce package Pepperidge Farm® -Puff Pastry Sheets (1 sheet), thawed
1 egg
1 tablespoon water
1 tablespoon butter
2 cups finely chopped mushrooms
1 medium onion, finely chopped (about 1/2 cup)



Directions:

1. Heat the oven to 425 degrees F. Place the beef into a lightly greased roasting pan. Season with the black pepper, if desired. Roast for 30 minutes or until a meat thermometer reads 130 degrees F. Cover the pan and refrigerate for 1 hour.
2. Heat the oven to 425 degrees F. Beat the egg and water in a small bowl with a fork or whisk.
3. Heat the butter in a 10-inch skillet over medium-high heat. Add the mushrooms and onion and cook until the mushrooms are tender and all the liquid is evaporated, stirring often.
4. Unfold the pastry sheet on a lightly floured surface. Roll the pastry sheet into a rectangle 4 inches longer and 6 inches wider than the beef. Brush the pastry sheet with the egg mixture. Spoon the mushroom mixture onto the pastry sheet to within 1-inch of the edges. Place the beef in the center of the mushroom mixture. Fold the pastry over the beef and press to seal. Place seam-side down onto a baking sheet. Tuck the ends under to seal. Brush the pastry with the egg mixture.

5. Bake for 25 minutes or until the pastry is golden brown and a meat thermometer reads 140 degrees F.
 6. Serving Suggestion: Serve with green beans amandine. For dessert serve with cheesecake topped with sliced strawberries.
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