

## Beef Tenderloin with a Red Wine and Mushroom Sauce

(Serves 6)

### Ingredients:

1 whole beef tenderloin, to serve 6 people, all visible fat removed

½ pound shitake mushrooms, thinly sliced

1-½ tbsp. olive oil

1 small shallot, chopped fine

1 pkg. hunter-style gravy mix

¼ cup red-wine (Riunite Lambrusco)

### Directions:

Preheat oven to 400° F. Rub tenderloin with half tbs. olive oil. Bake approx. 1 hour for medium rare/medium (longer if desired). Meanwhile, sauté mushrooms and shallots and prepare hunter-style gravy mix, following package directions; add Riunite Lambrusco wine and stir mushrooms into gravy. Five minutes before filet is finished, uncover sauce and place over moderate heat. Remove filet from roasting pan. Add any drippings from pan to sauce; continue to simmer for about 5 minutes. Slice filet into 1-1/2" thick pieces. Spoon sauce over filet. Serve immediately. (pass any additional sauce)

**Suggested Wines:** Riunite Lambrusco

