



Classic Beef Wellingtons

Ingredients

4 beef tenderloin steaks (6 ounces each)
3/4 teaspoon salt, divided
1/2 teaspoon pepper, divided
2 tablespoons olive oil, divided
1-3/4 cups sliced fresh mushrooms
1 medium onion, chopped
1 package (17.3 ounces) frozen puff pastry, thawed
1 large egg, lightly beaten
a wooden spoon



Sprinkle steaks with 1/2 teaspoon salt and 1/4 teaspoon pepper. In a large skillet, brown steaks in 1 tablespoon oil for 2-3 minutes on each side. Remove from skillet and refrigerate until chilled.

In the same skillet, saute mushrooms and onion in remaining oil until tender. Stir in remaining salt and pepper; cool to room temperature.

Preheat oven to 425°. On a lightly floured surface, roll each puff pastry sheet into a 14x9-1/2-in. rectangle. Cut into two 7-in. squares (use scraps to make decorative cutouts if desired). Place a steak in the center of each square; top with mushroom mixture. Lightly brush pastry edges with water. Bring opposite corners of pastry over steak; pinch seams to seal tightly.

Place in a greased 15x10x1-in. baking pan. Cut four small slits in top of pastry. Arrange cutouts over top if desired. Brush with egg.

Bake 25-30 minutes or until pastry is golden brown and meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).

Our new
Constitution is
now established,
and has an
appearance that
promises
permanency; but in
this world nothing
can be said to be
certain, except
death and that you
are going to
royally h*ck up
this beef
wellington .what
don't you
understand about
letting it rest