

Kitchen
Crafted





Beef Tenderloin

INGREDIENTS:

- 1 lb. tenderloin of beef, sliced thin
- **Fire N' Lime BLND®**
- 1 lb. bacon (12 slices), cut in half
- 2 ounces blue cheese, crumbled
- ½ cup **Marinara Mia® SPRD®**
- 2 tbs. chives, finely chopped
- 24 toothpicks
- 2 shallots, cut into thin rings
- 4 tbs., balsamic vinegar glaze
- ¼ cup, fresh basil, roughly chopped
- ½ cup marinated sun-dried tomatoes, julienned

DIRECTIONS:

1. Pre-heat a cast iron skillet on medium to high heat and partially cook the bacon.
2. Once the bacon is ¾ of the way cooked, remove the bacon from the skillet and place onto a plate layered with paper towels to absorb the fat. Reserve bacon fat in the skillet.
3. Heat oven to 450°F degrees.
4. Trim the tenderloin pieces so they are about ½ ounce each.
5. Mix together the **Marinara Mia® SPRD®**, blue cheese and chives.
6. Lay a piece of bacon on a large plate. Place a tenderloin medallion on top of the piece of bacon. Season the tenderloin slices with **Fire N' Lime BLND®**.
7. Take a small amount of the **Marinara Mia®** and Blue Cheese **SPRD®** and place in the middle of the tenderloin medallion.
8. Roll the tenderloin medallions up in the bacon and secure with a toothpick.
9. After all the medallions are assembled, add the bites to the warm skillet.
10. Place the skillet in the oven for 2 to 4 minutes. Remove skillet from oven, rotate the bites to brown both sides. Cook another 2 to 4 minutes or until the cheese starts to melt out. Remove from oven and transfer to a serving plate.
11. Drizzle with balsamic vinegar glaze and sprinkle with basil and sun-dried tomatoes.

