



TENDERLOIN TIPS WITH MUSHROOMS

- 1 Pound Mushrooms, Sliced
- 1 Onion, Minced
- 1/2 Cup Butter
- 3 Pounds Tenderloin Tips, Cut Into Strips
- 1/2 Cup Flour
- 1/4 Teaspoon Pepper
- 1 Clove Garlic
- 2 1/2 Teaspoons Salt
- 1 Cup Dry Red Wine
- 1 Green Pepper, Julienned
- 2 Ounces Pimiento, Chopped
- 2 Cups Sour Cream
- Minced Parsley

DIRECTIONS

1. Cook mushrooms and onion in butter for 5 minutes.
2. Remove from pan.
3. Mash garlic in salt.
4. Add to flour with pepper.
5. Dredge meat in seasoned flour.
6. Brown meat in remaining butter.
7. Turn into casserole.
8. Add mushrooms and onion.
9. Pour wine into skillet and scrape up brown bits.
10. Add to casserole and mix well.
11. Cover and bake in a 375 degree oven for 30 minutes.
12. Stir in green pepper, half the pimiento and the sour cream.
13. Bake 5 minutes longer. Sprinkle with parsley and remaining pimiento.