

Beef Tenderloin with Red Wine Reduction

Serves 4

1/3 cup	A1™ Original™ or Zesty Steak Sauce™
1/3 cup	Red wine
2 cloves	Garlic, minced
1 tsp.	Dried rosemary, crushed
1 tsp.	Crushed black pepper
4	Beef tenderloin (5 ounces each)
1 Tbs.	Vegetable oil
½ cup	Onion, chopped
½ cup	Mushrooms, chopped
On Hand	Salt

- Mix together A1 Steak Sauce, red wine, and garlic in a dish.
- Mix together pepper and rosemary, rub into steaks
- Place steaks on oiled hot skillet. Cook until desired doneness. Remove from pan and keep warm.
- Add onions and mushrooms to same skillet. Cook until onions are translucent and lightly browned.
- Add steak sauce and wine mixture. Cook and boil for 3 to 4 minutes.
- Serve sauce over steaks.