

## MINI BEEF WELLINGTONS WITH HORSE RADISH CRÈME SAUCE

This is a GREAT party dish...easy and fun to make and can be made ahead. Be sure to make a bunch, these are favorites that go quickly!

- 12 ounces fresh mushrooms (eg., button, crimini, wild mix), very finely chopped
- 2 tablespoons shallots, finely minced
- 1 clove garlic, finely minced
- 3 tablespoons butter
- 2 teaspoons vegetable oil
- 2 tablespoons dry sherry
- 1 teaspoon fresh thyme
- Salt & pepper to taste
- 8 ounces beef filet, mignon cut into ¼ inch cubes
- 1 package puff pastry (two sheets)
- 1 egg yolk
- 1 teaspoon water

### TO MAKE FILLING:

- o Place finely chopped mushrooms in clean dishcloth and squeeze out as much moisture as possible.
- o Melt butter with oil in large sauté pan over medium heat. Add shallots and garlic to pan and sauté 2-3 minutes until translucent. Add mushrooms and sauté over medium-high heat for 6-7 minutes or until slightly browned.
- o Add sherry and reduce mixture until the liquid has evaporated. Salt and Pepper to taste, add thyme and let mixture cool.

### TO ASSEMBLE WELLINGTONS:

- o On a lightly floured surface roll out puff pastry sheets (one at a time) to approx 1/8" thickness. With a sharp knife, cut the pastry into approx. 3" squares.
- o In a bowl, thoroughly mix egg yolk with water to make an egg wash.
- o On the middle of each pastry square, place 1 teaspoon of the cooled mushroom mixture and one cube of filet.
- o Brush edges of pastry with egg wash, fold pastry square in half and completely seal edges, crimping with a fork.
- o Place Wellingtons on a baking sheet lined with parchment paper that has been lightly sprayed with non-stick cooking spray. Just before baking, brush tops of Wellingtons with egg wash.

- o Bake in 400-degree oven for approximately 10 minutes, or until golden brown. Serve with Horseradish Crème Sauce.

Note: Wellingtons can be made up to several hours in advance and will keep on baking sheet covered with plastic wrap in the refrigerator. Do not brush tops of egg wash until right before baking.

### Horseradish Crème Sauce

- 1 tablespoon horseradish
  - 1/2 cup sour cream
  - 1 teaspoon Worcestershire sauce
  - 1 teaspoon A-1® Steak Sauce
  - Salt & pepper to taste
- o Combine ingredients and mix well. May be made up to three days in advance, keep covered in refrigerator.