

Duxelles-Stuffed Tenderloin

serves 10-14

Duxelles

3 c. minced mushrooms
4 T. butter
¼ c. white wine
1-2 shallots, minced
½ tsp. salt
½ tsp. pepper

Meat

2 c. spinach
One 4-6 lb beef tenderloin, butterflied**
1 T. kosher salt
1 T. minced garlic
6 oz. Gruyere or Swiss cheese
2 tsp. pepper
½ lb. prosciutto
2 T. olive oil

***A special "thank you" to George Shoults for preparing the tenderloins!*

For duxelles, combine mushrooms, shallots, butter, wine, salt and pepper in a saucepan. Cook over medium-low heat until most of liquid evaporates. May be made well in advance and refrigerated.

Place spinach in a saucepan and sprinkle with a few drops of water. Cover and cook over low heat until just wilted. Set aside.

Lay beef on a flat surface. Sprinkle with 1 ½ tsp. kosher salt; rub in garlic. Slice cheese thin and lay on top of meat leaving a 2 inch border. Place spinach on top of cheese and follow with duxelles forming a long, narrow mound in center of beef. Bring sides of beef together. Sprinkle with remaining 1 ½ tsp. kosher salt and 2 tsp. pepper. Cover top with slices of prosciutto. Using cooking twine, tie up tenderloin to form a tight roll. Drizzle olive oil over meat and rub into entire roast. Bake in preheated 450 degree oven for 45 minutes or until 140 (med-rare), 160 (medium), 170 (well). Let rest 10 minutes before slicing.

Hash brown casserole

1 pkg. frozen shredded hash browns, thawed (2 lb. size)
1 can cream of chicken soup
1 c. sour cream
12 oz. grated American cheese
1 tsp salt (plain or Lawrys seasoned salt)
½ small minced onion (or onion powder)

Mix together and put into greased 9 X 13 Pyrex.

Top with 2 c. crushed corn flakes

Drizzle 1 stick melted butter on top.

Bake 350 degrees for 45 minutes.

Serves 12

Coconut Cake

Guy Moore

2 cups Swan cake flour
1 T. baking powder
1 ½ cup sugar
1 tsp. salt
1/3 cup canola oil
4 T. butter, softened

2 whole eggs + 3 egg yolks
1/3 cup buttermilk
1 T. vanilla
1 T. rum
½ cup heavy cream, beaten
to soft peaks

Preheat oven to 350°. Mix dry ingredients together in a mixer with paddle. Add oil and softened butter. In a separate bowl, whisk together eggs, egg yolks, buttermilk, vanilla and rum. Slowly add to dry ingredients. When blended, fold in beaten whipped cream, ½ at a time.

Pour into 2 prepared cake pans. Bake 15- 20 minutes, testing with toothpick for doneness. Cool for 10 minutes on wire rack.

Coconut Frosting—make ahead

2 cups sugar
2 pints (4 cups) sour cream

6 cups coconut

Mix all ingredients together and chill OVERNIGHT. The next day, frost cake.

Spinach Salad Dressing

¾ c. sugar	¼ c. white vinegar
1/3 c. ketchup	1 tsp. Worcestershire
Salt to taste	1 small onion, minced
1 cup salad oil	

Mix all ingredients together except oil. Slowly add oil while mixing. Store in refrigerator.

Serve with spinach, croutons, fresh mushrooms, boiled egg and bacon.