

Tenderloin Mudega

This recipe is the most popular dish served at LoRusso's,

serves 4

Take your time and let the meat marinade overnight.

1 1/2 lb. Tenderloin medallions (2 oz pieces)

Marinade in

1 1/2 Tbsp. xtra virgin olive oil

1 Tbsp. Sherry wine

2 tsp. A-1 Sauce

1 Tbsp. Italian bread crumbs

1 Tbsp. parmesan cheese

1 tsp. fresh chopped garlic

12 cranks Fresh ground pepper

Mix well and refrigerate

Dredge marinated meat in Italian seasoned breadcrumbs and cook on a very hot grill to your desired doneness.

Heat the sauce ingredients except the cheese. When the meat is done, top with the cheese and cover with the sauce.

Sauce

2 cups Limone sauce (below recipe x 2)

Limone Sauce

3/4 cup strong chicken broth

1/4 cup white wine

1 Tsp. Butter

Juice of 1/2 lemon

Pinch of white pepper

1 Tbsp. fresh chopped garlic 1-cup fresh sliced mushrooms

3 oz. diced Prosciutto Ham

3 oz. shredded Provel Cheese

Heat to simmer then add

1/2-tsp. cornstarch mixed with 1-Tsp. cold water.

Mix until thickened - this sauce is relatively clear - We use just a touch of cream to richen it.

BUON APPETITO