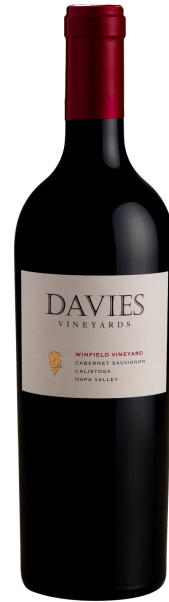


MINI BEEF WELLINGTON
BITES

Recipe by Kate Ford, The Veg Space

PAIR WITH:

"WINFIELD VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

2 beef tenderloin steaks
(8 ounces each), cut into 1/2-inch cubes
2 tablespoons olive oil, divided
1-1/4 cups chopped fresh mushrooms
2 shallots, chopped
2 garlic cloves, minced
1/3 cup sherry or chicken broth
1/3 cup heavy whipping cream
1/2 teaspoon salt
1/8 teaspoon pepper
1 tablespoon minced fresh parsley
1 package (17.3 ounces) frozen
puff pastry, thawed
1 large egg, beaten

HORSERADISH CREAM

1 cup sour cream
1/2 cup mayonnaise
2 tablespoons prepared
horseradish
1 tablespoon minced chives
1/4 teaspoon pepper
Additional minced chives, optional

PREPERATION

- In a large skillet, brown beef in 1 tablespoon oil.
- Remove and keep warm.
- In same skillet, sauté mushrooms and shallots in remaining oil until tender.
- Add garlic; cook 1 minute longer.
- Add sherry, stirring to loosen browned bits from pan.
- Stir in cream, salt and pepper.
- Bring to a boil; cook until liquid is almost evaporated, about 7 minutes.
- Stir in beef and parsley; set aside and keep warm.
- Preheat oven to 400°.
- On a lightly floured surface, unfold puff pastry.
- Roll each sheet into a 12-in. square. Cut each into 16 squares.
- Place 2 tablespoonfuls of beef mixture in center of half of squares.
- Top with remaining squares; press edges with a fork to seal.
- Place on parchment paper-lined baking sheets.
- Cut slits in top; brush with egg.
- Bake 14-16 minutes or until golden brown.
- In a small bowl, combine horseradish cream ingredients; serve with appetizers.
- Garnish with additional chives if desired.