

Lamb Tenderloins

Show: Apr 3th

Ingredients: Serves 4-6

2 Lamb Tenderloins, silver skin removed

Salt & Pepper

2 Tbls Dijon Mustard

1/2 cup Duxelles*

6-8 strips Bacon

Procedure:

Sprinkle each tenderloin with salt and pepper, turn over and repeat. In a mixing bowl combine 2 Tbls Dijon Mustard with 1/2 cup Duxelles*, mixing until it becomes a paste.

Spread half of the mixture on one side of each tenderloin. Wrap each tenderloin with 3-4 strips of bacon. Wrap tightly so as to retain the duxelles mixture against the meat.

Lay them on a preheated grill and cook on all side until nice and brown all over.

*Duxelles is a mixture of finely chopped mushrooms, shallots and herbs slowly cooked in butter until it forms a thick paste.

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