

Featuring Tennessee Gourmet® Products

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**Beef Gorgonzola and Mushroom Sauce**

**Beef**

2 (6-8 ounce) filets or rib eyes	3 Tbsp. Extra Virgin Olive Oil (EVOO)
1 tsp. Tennessee Gourmet® Savory Beef rub	

**Sauce**

2 Tbsp. EVOO	¼ tsp. fresh ground pepper
1 Tbsp. butter	¼ tsp. Tennessee Gourmet® Savory Beef rub
2 (8 ounce) crimini (baby potobello) mushrooms, sliced	½ cup Gorgonzola
2 Tbsp. shallot, diced	⅓ cup mayonnaise
¼ cup dry white wine	1 tsp. Dijon mustard
¼ tsp. salt	

**Beef**

Preheat oven 350°F.

Sprinkle both sides of the beef with Savory. Heat the EVOO in an oven-safe medium skillet over high heat. When the oil is hot, carefully place the beef in the pan. Cook until browned on both sides, about 3 to 4 minutes a side. Transfer the steak to the oven and bake until a meat thermometer reads 130°F. for medium-rare, about 5 to 6 minutes. Remove the beef from the oven and let rest for 5 minutes.

**Sauce**

Heat the olive oil and butter in a medium skillet over medium heat. Add the mushrooms and shallots. Cook until the mushrooms are golden brown and tender, about 5 minutes. Add Savory, white wine, salt, and pepper. Continue cooking until all of the liquid has evaporated, about 5 more minutes.

Meanwhile, put the Gorgonzola, mayonnaise, and mustard in a food processor and combine until smooth. Transfer the Gorgonzola mixture to the skillet with mushrooms and shallots. Gently stir the cheese mixture into the mushroom mixture.

Slice the beef and serve topped with a dollop of the cheese sauce.