

Featuring Tennessee Gourmet® Products

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**Savory Beef & Mushrooms  
Sauce**

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| 2 Tbsp. unsalted butter                        | 1 (10 ounce) can condensed mushroom soup |
| 2 Tbsp. Extra Virgin Olive Oil (EVOO)          | 1 cup whole milk                         |
| 1 (8-10 ounce) package fresh, sliced mushrooms | 1 tsp. minced garlic                     |
| Salt and pepper to taste                       | 1/3 cup Sherry                           |

**Beef**

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|--|--|
| 1 pound ground sirloin                             | 1 (10 ounce) bar Sweetwater Valley, White Sharp Cheddar cheese, shredded |
| 1 tsp. Tennessee Gourmet® Savory Beef Rub, divided |  |

**Sauce**

Melt butter in a skillet add the EVOO and mushrooms. Sauté until 80% cooked, season with salt and pepper to taste. Add garlic and Sherry to the mixture and continue to sauté until lightly caramelized. Remove mushrooms and garlic from the pan and set aside.

Combine mushroom soup and milk into sauté pan over medium heat and stir until smooth texture is achieved. Add mushrooms and garlic to the same pan and combine. Remove from heat.

Pre-heat oven 350°F.

**Beef**

Form 4 paddies of the sirloin and sprinkle 1/4 teaspoon of Savory on the paddies. Place into a baking dish. Cover and allow to stand for 15 minutes. Pour the sauce mixture over the paddies and bake for 15 minutes. Remove from oven, sprinkle with cheese and return to oven and continue to bake an additional 15 to 20 minutes.