



With the holiday season approaching, it's time to be thinking of something special to serve family and guests. Beef Tenderloin Supreme definitely rates as something special and is complemented well by the tartness of the Mandarin Orange Salad. Adding Parmesan Rolls to the menu will satisfy hearty appetites. Finally, a light and refreshing Grasshopper Pie tops off the meal and can be frozen a couple weeks ahead of the holidays.



Beef Tenderloin Supreme

Something special for holiday parties

Place one whole beef tenderloin, trim silver-skin and fat, in a roasting pan; roast uncovered at 425° for 30 minutes. Cool and slice into 3/4 inch slices.

Mushroom Sauce

- 1/4 cup butter
- 1 cup sliced mushrooms
- 1/2 cup finely chopped onions
- 2 Tbsp. flour
- 1 tsp. salt
- 1/8 tsp. pepper
- 1-1/2 cups beef broth
- 3/4 cup red wine
- 2 Tbsp. tomato paste
- 2 Tbsp. chopped parsley

Heat the butter in a skillet and cook mushrooms until tender. Remove mushrooms with a slotted spoon, add the onions to the skillet and cook until tender. Stir in the flour and seasonings and heat. Gradually add broth and wine and cook until sauce thickens. Blend in tomato paste and parsley; stir in mushrooms and cook two minutes. Add sliced tenderloin to the sauce and heat at 250° until time of serving.

Parmesan Rolls

For hearty appetites

- 2 loaves frozen bread dough, thawed
- 1/2 cup melted butter (one stick)
- Parmesan cheese, grated
- 2 tsp. dill seed

Cut the thawed bread into 20 pieces. Shape each piece into a ball. Dip in melted butter and then in grated cheese. Place in a 9 x 13 inch pan. Pour rest of butter over dough. Sprinkle dill over buns. Let rise until double. Bake at 350° for 30 to 40 minutes, or until well browned.



Lettuce and Mandarin Orange Salad

Nice compliment to the Tenderloin Supreme

- 1 cup mandarin oranges, drained
- 1/2 cup chopped celery
- 2 green onions, chopped
- 1 Tbsp. chopped parsley
- 1/3 cup slivered toasted almonds
- 1/2 head lettuce, coarsely chopped

Combine above ingredients in a bowl until serving time. Just before serving, toss with the following dressing. The dressing will wilt the lettuce if put on too soon. Serves 6-8.

Dressing

- 1/4 cup salad oil
- 2 Tbsp. dark vinegar
- 2 Tbsp. sugar
- 1/2 tsp. salt
- Dash of pepper

Grasshopper Pie

Can be made ahead of time and frozen

Chocolate Pie Crust

- 18 chocolate wafers, crushed
- OR—
- 48 chocolate sandwich cookie halves, filling removed and crushed
- 5 Tbsp. melted butter

Mix the crushed wafers and melted butter and press into a nine-inch pie pan. Bake at 350° for five minutes. **Tip:** I find it much less expensive to use the chocolate sandwich cookies.

Filling

- 2/3 cup whipping cream
- 24 marshmallows
- 2 Tbsp. white crème de cacao
- 2 Tbsp. green crème de mint
- 1 cup whipping cream, whipped

Heat the 2/3 cup cream on low heat with the marshmallows until melted. Cool. Add the crème de cacao and crème de mint to marshmallow mixture. Fold in the whipped cream and pour into pie shell. Chill for several hours or freeze. Serves 6-8.

The recipes featured above are from Doris Streiff's *Down on the Farm* and *Down on the Farm Book II* cookbooks. To correspond with Doris, please send your letters to:

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