

French Onion Filet with Chanterelles and Baby Potatoes

Serves 6

6 – 5 oz Beef Tenderloins
1 large white onion (sliced thin full circle)
1 garlic clove (minced)
½ cup Extra Virgin Olive Oil
3 tbsp unsalted butter
1 medium Zucchini in small cubes
1 medium Yellow Summer Squash in small cubes
1 cup of Chanterelles (sliced length wise)
1 ¼ cup French white wine
12 small baby red potatoes (sliced thin)

1. In a large sauté pan place the Olive Oil and butter on medium to high flame and add the sliced onion until it start to dark brown add ¼ cup of white wine to clear the bottom of the pan for the onion juice to combine the color and flavor.
2. In a Separate Pan or on a Grill sear both sides of the beef, then place in your garlic Zucchini, Summer Squash, sliced potato's, and ¾ cup of white wine and place in the oven (or on top of the stove) to desired temperature. Reserve ¼ cup of the white wine to finish the cooking at the end.