

# Stuffed Tenderloin

4 servings

2 strips bacon, chopped  
1 cup mushrooms, chopped  
2 garlic cloves, minced  
2 deer tenderloins, silver skin removed  
salt and pepper  
1/3 cup softened cream cheese  
2 tablespoons breadcrumbs  
2 tablespoons olive oil  
Butcher string or wooden skewers

## INSTRUCTIONS

Lightly brown bacon in a skillet. Add mushrooms and garlic. Cook until mushrooms are softened, about 3 – 4 minutes. Allow to cool.

Butterfly tenderloins, leaving a “hinge” on one side, lay flat. Season inside with salt and pepper. Spread a thin layer of cream cheese on one side. Sprinkle breadcrumbs over cream cheese. Spread bacon/mushroom mixture over cream cheese.

Fold outer edges over and roll tightly like a burrito. Tie with string or secure with wooden skewers. Rub outside with olive oil and season with salt and pepper. Place in a skillet over medium-high heat and brown evenly on all sides, but not past medium-rare. Allow meat to rest for a few minutes, remove string and slice into medallions.