



Serves 2

### Ingredients

- 400g Palmer's Certified Angus Beef® brand Beef tenderloin medallions
- 400g Palmer's Mushrooms
- 1 Bottle of Fire Roasted Hot Sauce
- 1 Cup Monterey Jack Cheese
- 2 Green Onions
- 1 Shallot
- Mushrooms soaked in water

### Instructions

Place a one beef medallion on its side and make a cut about an inch from the side turn the knife parallel to the cutting board using small strokes rock the knife back and forth as you roll out the medallion as your time the medallion will then become a thin ribbon of meat Cut the ribbon in half and place to the side do this for each of the beef medallions

one at a time flatten one of the beef ribbons onto the cutting board and gently sew the entire length of piece once sewered stretch the beef out on the stick so it can cook evenly be sure to soak the sewers in water a hour before you add the meat this will prevent the sewers from burning on the hot grill

once you have sewered all the pieces season both sides with the roasted hot sauce place steaks onto a hot 400 degree grill

while the beef grills take your mushrooms out of the package and place them onto one side of your cast iron skillet add some Monterey Jack cheese to the mushrooms and place them into an oven set at 350 degrees

turn the beef steaks over and add some more roasted hot sauce It only needs a few minutes to cook on each side

chop your green onions and shallots into small pieces

after 10 minutes take your mushrooms out of the oven

garnish with the green onions and sliced shallots

place the beef steaks onto the side add some more roasted hot sauce for extra kick and enjoy this sicy dish