



DANCING BULL

Marinated Tenderloins with Creamy Mustard Sauce

INGREDIENTS

4 4 oz. beef tenderloin steaks
1 cup Sweet Teriyaki Sauce
1 garlic clove (chopped)
2 Tbsp lemon juice
¼ cup dijon mustard
½ cup sour cream
¼ cup milk
1 tsp salt

INSTRUCTIONS

Combine Tenderloins, Gourmet Sauce, Garlic, and lemon juice in a sealable bag and refrigerate at least 1 hour. Remove steaks and discard marinade. Grill over high heat for 3 minutes per side; or until desired doneness. Combine mustard, sour cream, milk, and salt in a small skillet over medium heat until sauce bubbles. Reduce heat and simmer for 2 to 3 minutes, stirring frequently. Serve warm over steaks.

Serve with Dancing Bull Merlot.