

# Tim Farmer's Country Kitchen

## VENISON WELLINGTON

*Olive Oil*  
*Mushrooms, chopped*  
*½ cup beef broth*  
*Salt and pepper to taste*  
*Venison/Beef Tenderloin*  
*Sherry Mustard*



Add olive oil to pan and stir in mushrooms until soft. Add beef broth, salt and pepper and reduce. Add to food processor and blend until smooth. Set aside to cool. Salt and pepper tenderloin and brown in pan on all sides. Remove, season again with salt and pepper and let cool. Once cool, cover both sides in sherry mustard and mushroom mixture.

### ***Pastry Shell***

*2 tablespoons lard*  
*1 tablespoon sugar*  
*¾ cup flour*  
*Dash of water*  
*1 egg*

Mix together lard sugar and flour until combined. Slowly add in water until correct consistency. Roll out flat until large enough to wrap entire tenderloin. Place tenderloin in the middle, wrap up all sides and seal. Flip to smooth side. Brush one egg all over pastry and create small slits in dough to vent. Bake 350 degrees for 40 minutes, or until correct internal temperature you desire.

[www.timfarmerscountrykitchen.com](http://www.timfarmerscountrykitchen.com)