

Beef Bourguignonne

4 servings

Ingredients:

2 lbs Sirloin steak
1 cup of Rouse's brand red wine (*enjoy the rest of the bottle while eating this dish*)
1 cup of diced mushroom
2 philmin packs of mushroom sauce
Mashed potatoes and asparagus for 4 servings
Seasoning to taste

Instructions:

- Slice Sirloin in one ounce bite sized.
- Season to taste.
- Heat butter until brown (beurre noisette).
- Brown sirloin into butter.
- When brown, pour red wine into sirloin (deglaze).
- Add Philmin mushroom sauce.
- Reduce for 2 minutes.
- Bring into a boil for a minute.

Serve with mashed potatoes and asparagus.

Note: for extra flavors add 4 ounces of sliced Manda's Tasso ham with 2 Tspoon of Kleinpeter' cream cooked for 2 minutes into sauce.

Excellent and healthy for everyone including the kids!!!

Estimated Cost \$ 4.95 per serving

Poached Trout with Pecans

4 servings

Ingredients:

4 speckled trout filets
For poaching:
1 quart of water
4 Tspoon of Rouses white wine
1 whole lemon
Seasoning to taste.
1 onces of unsalted butter.
2 Philmin packs of garlic lemon sauce
Roasted pecans (as much as you desire)

Instructions:

- Bring the poaching ingredients to a boil for 5 minutes
- Place trout filets into mixture bring to a low boil for 3 minutes than let sit for 5 minutes of the fire.
- In a sauce pan heat up Philmin garlic lemon sauce
- Melt unsalted butter by stirring, lemon juice can be added if desire (this process will take 2 minutes)
- Remove trout filets from broth on a dry towel place it in a serving plate
- Coat with lemon garlic butter sauce
- Top with roasted pecans.

This dish can be served with saute fresh spinach and steamed wild rice...et voila! Your family and loved one will love you for it!!

Very Healthy!

Estimated cost \$ 5,45 per serving \$0.95 per serving if you catch the fish!

Ice Cream & Berries

4 servings

Ingredients:

Kleinpeter Ice cream (your flavor)
1 cup of mixed berries of your choice
3 T spoon of brown sugar
2 onces of unsalted butter.
1 Tspoon of lemon juice
1 Tspoon of orange juice

Instructions:

- Melt butter in saute pan
- Melt down brown sugar with butter
- Add all the berries
- Cook for 3 minutes in medium heat
- Add lemon juice and orange juice
- Pour mixture over Kleinpeter ice cream...miamiii!

Treat yourself once in a while!!.

Very succulent!

Estimated cost \$ 1.95.