

## Beef Medallions with Bacon and Morels



(serves 8)

**Teres major is an ultra-lean steak that's sometimes referred to as mock tender. Its similarity to the tenderloin makes it a great substitute for Filet Mignon.**

### Ingredients:

6 slices of Bacon, cut in half  
3 beef Teres Majors (about 1 lb each), cut into 16 medallions  
Salt  
Freshly ground pepper  
2 tbsp vegetable oil  
34 fresh Morels, rinsed, or  
Dried morels—soaked in boiling water for 30 minutes, drained and rinsed  
6 large scallions, cut into ½" lengths  
¾ cup Madeira  
1 cup Mushroom stock or low-sodium broth  
3 tbsp cold unsalted Butter

### Directions:

Wrap a slice of bacon around each beef medallion and secure with toothpicks.  
Season with salt and pepper.  
In a skillet, heat the oil until shimmering.  
Add the medallions and cook over moderately high heat on the side, turning them to brown the bacon on all sides. Then brown the top and bottom, 1-2 min each.  
Don't overcook! Test the meat with your index finger.  
Transfer the meat to a plate.  
Add the morels and scallions to the skillet and cook over moderate heat until the scallions are tender.  
Cook the vegetables for 2 minutes more, add the Madeira and simmer for 2 minutes. Add the meat and stock and simmer over moderately low heat, turning, until an instant-read thermometer inserted in the center of the meat registers 140°, about 3 minutes.  
Transfer the meat to plates; discard the toothpicks.  
Remove the skillet from the heat and swirl in the butter.  
Season with salt and pepper, spoon over the meat and serve.