

**LOBSTER STUFFED BEEF TENDERLOIN MADE WITH CAMPBELL'S®
RESERVE LOBSTER BISQUE**



Total Time
90 MIN.

Serving & Size
1 EACH (1 STUFFED TENDERLOIN, 12 OZ)

Difficulty
DIFFICULT

Surf and Turf embrace in the ultimate rendezvous of flavors featuring Campbell's® Reserve Lobster Bisque with Sherry.

Yields
16

Nutrition Facts	
Serving Size	1 EACH (1 STUFFED TENDERLOIN, 12 OZ)
Amount Per Serving	
Calories 857	
% Daily Value	
Total Fat 57.1g	88%
Saturated Fat 22.2g	111%
Cholesterol 353mg	118%
Sodium 1075mg	45%
Total Carbohydrate 6.9g	2%
Dietary Fiber 0.5g	2%
Protein 61.5g	123%
Vitamin A 1%	Vitamin C 1%
Calcium 13%	Iron 15%

INGREDIENTS **WEIGHT** **MEASURE**

	Campbell's® Reserve® Lobster Bisque with Sherry	4 cups
rock lobster tail	3 lb.	
vegetable oil	2 tbsp.	
pancetta, diced	1 lb.	1 cups
shallot, peeled, diced	2 oz.	1/2 cups
celery, minced	2 oz.	1/2 cups
garlic, peeled, minced		1 tbsp.
shiitake mushrooms, sliced	1 lb.	4 cups
green onion, minced		2 tbsp.
dry white wine	4 oz.	
salt and pepper		
center cut beef tenderloin, trimmed, butterfiled	8 lb.	



INSTRUCTIONS

1. Steam lobster, cool, and remove from shell.
2. Cook pancetta in 1 tsp oil. Drain off most of fat from pan. Add shallots and celery, cook until translucent.
3. Add garlic and mushrooms, season with salt and pepper.
4. Stir in green onions.
5. Add wine and cook until most of liquid has evaporated. Remove from heat, stir in pancetta, and let cool.
6. Place butterflied beef, cut side up, spread Pancetta-filling and top with lobster tail. Roll and tie meat.
7. Heat Stockpot® Lobster Bisque with Sherry.
8. Sear meat in roasting pan with remaining oil.
9. Finish in 350°F oven for 30-35 minutes
10. Let rest for 10 minutes before carving.
11. Slice thickly. Plate and sauce with 2-oz. Stockpot® Lobster Bisque with Sherry.