

Beef Tenderloin Wraps

<http://userealbutter.com/2008/12/03/beef-tenderloin-wraps-recipe/>

1/2 lb. filet mignon (one piece)

salt

2 stalks green onions

3 tbsps hoisin sauce

toothpicks

Salt the filet and grill or pan sear to desired doneness (Jen recommends rare, but hey – whatever). Let beef rest and then refrigerate for an hour. Wash and trim the green onions. Slice the green onions on a shallow angle into thin strips. Remove beef from refrigerator and using a sharp knife, slice at an angle to about 1/8-inch thickness, as many slices as possible. For each slice, spread a little hoisin sauce on the beef, place a few green onions at one end of the beef (with the onions sticking out over the edges), and roll up the onions in the beef. Secure with a toothpick.