SUNDAY RIVER RANCH®

TEXAS WAGYU BEEF

WAGYU RECIPE COLLECTION

Wagyu Beef Tenderloin Tips

with Garlic Mushroom Cream Sauce

Tender, buttery Wagyu bites in a rich garlic mushroom cream sauce.



Tender Bites • Silky Sauce • Ranch Raised

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Wagyu Tenderloin Tips

with Garlic Mushroom Cream Sauce

INGREDIENTS

- ☐ 1 1/2 lb Sunday River Ranch Wagyu tenderloin tips
- ☐ 1 tsp kosher salt, plus more to taste
- ☐ 1/2 tsp freshly cracked black pepper
- ☐ 1 tbsp neutral high-heat oil
- ☐ 2 tbsp unsalted butter, divided
- ☐ 8 oz cremini mushrooms, sliced
- ☐ 3 garlic cloves, minced
- ☐ 1/2 cup low-sodium beef broth
- ☐ 3/4 cup heavy cream
- ☐ 1 tsp Dijon mustard
- ☐ 1 tsp fresh thyme leaves
- ☐ Chopped parsley, for serving

DIRECTIONS

1. Prep the beef.
Pat the tenderloin tips dry. Season with salt and pepper. Cut larger pieces into even 1 1/2-inch chunks.

2. Sear in batches.
Heat oil in a heavy skillet over medium-high heat. Sear beef in batches, turning until browned, about 1-2 minutes per side. Transfer to a plate.

3. Cook mushrooms.
Lower heat to medium. Add 1 tablespoon butter and mushrooms. Cook 5-6 minutes until golden. Stir in garlic and thyme for 30 seconds.

4. Make the sauce.
Add broth and scrape up browned bits. Simmer 2 minutes. Stir in cream and Dijon; simmer gently until lightly thickened, about 3-4 minutes.

5. Finish and serve.
Return beef and any juices to the skillet briefly to warm through. Stir in remaining butter. Garnish with parsley and serve over mashed potatoes.

RANCH TIP

Tenderloin tips cook quickly. Sear in batches to avoid steaming, and return to the sauce only briefly so the beef stays tender. USDA recommends 145°F with a 3-minute rest for whole beef cuts.