



# Stuffed Tenderloin Bites

## Ingredients

### 1 pound Raider Red Tenderloin Tips

1 (16 ounce) Italian dressing

2 packages of cream cheese

½ to 1 cup minced jalapeno peppers (you decide how spicy you want the mixture)

20 slices of Raider Red Bacon

## Preparation

Slice tenderloin tips into ½ wide strips and pound them into half their original thickness. Place the steaks into a bowl and pour Italian dressing over the meat and allow to marinate for at least 2 hours. Mix together the cream cheese and jalapeno peppers in a bowl and set aside. Remove the strips from the marinade and spread 1 teaspoon of the cream cheese mixture onto each strip. Fold the meat around the cream cheese mixture to form a ball. Wrap each ball with a slice of bacon. Secure the bacon with a water soaked toothpick. Make sure your grill is preheated and grill the steak to your desired degree of doneness.

*The Beef Tenderloin* has exceptional taste and tenderness and is the most flexible cut on the carcass. It is best prepared with any dry heat cooking method including roasting, grilling, sautéing and smoking. The tenderloin is also a great cut for poaching. When purchasing the tenderloin, remember to consider final yield instead of price-per-pound. Cuts costing more per pound may actually be better buys once you account for labor and lost fat-weight.