RECIPE  
Poorman’s Beef Wellington

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# Ingredients

* 2 eggs, beaten
* 1 ½ pounds ground beef
* 4 tbsp saltine crackers or bread crumbs, crushed
* 2 tbsp dried parsley
* 1 tsp salt
* 1 tbsp cream
* 3 tbsp butter
* 1 small onion chopped fine
* 4 cloves garlic minced
* 8 oz baby bella mushrooms
* ½ cup red wine
* 1 tsp basil
* Mozzarella cheese
* 2 sheets puff pastry

# Preparation

1. Heat oven to 400 degrees F.
2. Mix the first 6 ingredients together well. Set aside.
3. In a large saucepan melt butter. Add onion and mushrooms. Cook them on medium while you add the garlic, red wine, and basil. Turn the heat back up to high and continue to cook until reduced. Remove from heat. Cool.
4. Lightly grease a cookie sheet.
5. On a lightly floured surface lay out pastry sheets. Cut each sheet into 4 squares. Spread mushroom mixture across each square. Top with a thin layer of mozzarella cheese. Put ½ cup of meat mixture formed into disks) on top. Pull the corners up over the meat and pinch the edges.
6. Put the bundles on a cookie sheet with the seam side down. Cut small slits on top, and brush the tops with cream or egg. Bake for 30-40 minute or until golden brown and meat is cooked through.
7. Serve with gravy.