



Steak Roll-Ups with porcini Mushroom Rub, Roasted Garlic & Portobello Mushrooms

Recipe adapted from Ted Reader.

If you are having a dinner party and you want to make a good impression, this recipe will show your grill prowess. So tender and flavorful and really not that difficult to do!

What you need

Coffee grinder or spice mill

Ingredients

2 heads garlic

Olive oil

Kosher salt and freshly ground black pepper to taste

2 portobello mushroom caps, soaked in warm water for 10 minutes

1 medium red onion, sliced into ½-inch (1 cm) thick rings

½ cup (125 mL) dried porcini mushroom caps

4 beef tenderloin steaks (approx. 8 oz/225 g each), cut 2 inches (5 cm) thick

¼ cup (60 mL) fresh rosemary, chopped

4 strips bacon

4½ tsp (22 mL) butter

Instructions

Set the EGG for direct cooking at 500°F/260°C.

Cut the tops off the garlic heads, exposing the cloves on the inside.

Drizzle with olive oil and season with kosher salt and black pepper.

Wrap them in a little bit of aluminum foil and roast for 30–45 minutes, until the cloves are tender. Remove from EGG and allow to cool for a few minutes. Squeeze the hot roasted garlic cloves from the heads. Set aside.

At the same time as you are roasting the garlic, grill the Portobello mushrooms and red onions for 10–15 minutes, until lightly charred and tender. Remove from EGG and allow to cool. Pat the mushrooms with paper towels to remove excess moisture. Thinly slice and set aside.

In a coffee grinder or spice mill, grind the porcini mushroom caps into a coarse powder.

Take a steak and stand it up on its side. Starting at the bottom of the steak, make an incision across the steak about ¼ to ½ inch (0.5 to 1 cm) thick and 6 to 8 inches (15 to 20 cm) long. Next slice the steak across and roll it at the same time to cut the beef tenderloin into a long strip of meat about ½ inch (1 cm) thick. Repeat with remaining steaks.

Mash the roasted cloves of garlic, mix with a little drizzle of olive oil and season with salt and pepper. Set aside. Lay a strip of steak onto a flat work surface. Season both sides lightly with a little salt and black pepper and a liberal amount of porcini mushroom powder. Spread a little of the roasted garlic mixture across the entire surface of the steak. Sprinkle with some chopped rosemary leaves. Lay a few slices of grilled portobello mushroom and red onion across the entire surface of the steak. Starting at one end, roll up the steak into a tight pinwheel. Take a strip of bacon and twist it up so it looks a little like a piece of bacon rope. Wrap the bacon around the steak roll-up, knot it and secure with a toothpick. Repeat.

Again, set the EGG for direct cooking at 500°F/260°C.

Grill roll-ups for 3–5 minutes per side, until the bacon is crisp and the meat is medium-rare. This is tenderloin, so it won't take too long. Just when the steaks are about done, place a little knob of butter on top of each steak, close lid and let it melt. Remove from EGG, remove toothpicks and serve immediately.

Serves 4