



GRILLED TURKEY TENDERLOINS WITH WILD MUSHROOM SAUCE

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| 1 ½ lb turkey tenderloins | ½ cup red onion, diced |
| 1 bottle TSG Black Truffle Bordeaux Sauce | ½ cup white vermouth |
| 4 Tbsp TSG Extra Virgin Olive Oil , divided | 4 cups sliced mushrooms |
| ¼ cup garlic, thinly sliced | ½ tsp TSG Sea Salt & Peppercorn |
| | ¼ cup water |

1. Slice turkey into long, thin strips. Marinate in 3 oz Bordeaux Sauce and 2 Tbsp olive oil for 1 hour.
2. Grill turkey until cooked throughout and it reaches an internal temp of 165°.
3. In large preheated sauce pan, place remaining 2 Tbsp olive oil, garlic, and onion; cook for 2 minutes. Add vermouth and cook until simmering begins, then add mushrooms, Sea Salt & Peppercorn and remaining Bordeaux Sauce. Cook for 2 minutes. Add ¼ cup water and bring to a full boil for 4 minutes.
4. Remove from heat and serve with turkey.