

Beef Wellington Casserole

by *Leslie Kirsch* for the GA National Fair

½ lb bacon, chopped
1 T Butter
1 T olive oil
2 lbs. button mushrooms (1 lb sliced, 1 lb chopped)
1 cup onion, diced
2 tsp garlic
½ tsp fresh thyme
1 tsp each salt & pepper
1 lb sirloin steak, chopped (can use ground sirloin)
3 ½ T flour
3 cups beef broth
2 T Dijon mustard
1 T Worcestershire sauce



Topping

4 large eggs
2 cup milk
2 tsp salt
1 tsp pepper
3 T Dijon mustard
Rendered bacon
6 c crusty bread, cubed (I like Italian bread)

In a large sauce pan on medium heat, cook bacon until slightly crispy. Remove bacon and set aside for topping. Add butter and oil to bacon fat, sauté onions, mushroom, garlic, thyme, salt & pepper for 10 minutes. Add sirloin and sauté for 10 minutes more. Stir in flour, cook for 1 minute then stir in broth, mustard and Worcestershire sauce. Cook until slightly thickened. Place in casserole dish.

For topping: Beat eggs, milk, salt, pepper, mustard, and reserved bacon. Toss egg mixture with bread cubes. Add to top of meat mixture.

Bake at 375 for 35-40 minutes or until center is golden brown and puffed.