

THE WHITE HOUSE

Fillet de Bouef Wellington

Heat oven to 450° Trim fat from large fillet Brush well with butter and sprinkle with salt and pepper. Roast about 25 minutes in flat pan with some celery, onions, parsley and one bay leaf Remove from pan When fillet is cold spread it with pate de foie gras and wrap it in a pie pastry rolled 1/8-inch thick Bring pastry over fillet, moisten edges, and press firmly to seal

Beat 2 egg yolks and 4 TBs water--brush over pastry Put on baking sheet in 450° oven for about 15 minutes or until golden brown

Happy Memories!

Patricia Nixon