

Mushroom Crostini

1 fresh Baguette sliced into ¼ inch slices and toasted
12 oz. of mushrooms (try a mix of shitake, white & brown)
1 Tablespoon butter
2 cloves of garlic, minced
¼ cup minced shallot (found near onions)
1 teaspoon dried thyme
¼ cup white cooking wine
¼ cup chicken broth
1 Tablespoon balsamic vinegar
1 oz. feta cheese
1 Tablespoon parsley

1. Wash and de-stem mushrooms (if using dry, rehydrate in hot water for 10 minutes). Chop mushrooms.
2. In large non-stick fry pan melt butter, add garlic and saute 1 minute. Add mushrooms, shallots and thyme, cook 10 minutes. Add wine, broth and vinegar and cook 5 minutes more. Add salt and pepper to taste. Place 1 Tablespoon mushroom mixture on Baguette slice and top with crumbled Feta Cheese and sprinkle with parsley.