

## MUSHROOM CROUSTADES

**24 slides thin white bread (I use Wonder bread)  
2 tbsp soft butter**

**Preheat oven to 400 degrees. Cut bread in round, butter and place in muffin tin. Bake 8 minutes to a toasty color. Let cool. You can also freeze them.**

### FILLING

**4 tbsp butter  
2 tbsp shallots  
½ lb mushrooms  
2 tbsp flour  
1 cup heavy cream  
dash of cayenne pepper  
½ tsp salt  
1 tbsp chopped parsley  
1-1/2 tbsp chopped chives  
½ tsp lemon juice  
2 tbsp parmesan cheese**

**Finely chop onions (shallot) and mushrooms – melt butter and add onions, stirring continuously four minutes over moderate heat. Add mushrooms. Cook 10-15 minutes. Stir, remove from heat.**

**Sprinkle flour over mushrooms and stir. Pour in cream and stir. Bring to boil, when thick simmer one minute more. Remove from heat. Stir in seasonings and herbs (all except cheese).**

**Cool, maybe refrigerate until ready to use. Place in croustades. Sprinkle with cheese, dot with butter. Place on cookie sheet and bake about 10 minutes at 350 degrees. Broil 1 minute. This makes 24. For 20-25 people I double this recipe.**

**THIS IS AN OUTSTANDING APPETIZER.**