

## MUSHROOM CROUSTADES

(Fran Bertapelle)

- ✓ 2 T. butter or margarine
- ✓ 24 slices fresh white bread (thin sliced)
- 4 T. butter
- ✓ 3 T. shallots or scallions, finely chopped
- ✓ 1/2 lb. fresh mushrooms, finely chopped
- 3 T. flour
- ✓ 1 c. heavy cream
- 1/2 t. salt
- 1/8 t. cayenne pepper
- ✓ 1/4 c. parsley, chopped
- ✓ 1/3 c. chives
- ✓ 1/2 t. lemon juice
- 2 T. Parmesan cheese
- 1 T. butter, cut in small pieces

Croustades: Coat the inside of 24 2-in. muffin cups with the 2 T. butter. Using a 3-in. round cutter, cut out a circle from each bread slice. Press each circle gently, but firmly into a muffin cup so it fits snugly. Bake 10 minutes in a preheated 375° oven, until bread is golden brown. Cool.

Filling: In a 10-in. skillet, melt the 4 T. butter over moderate heat. Add shallots and cook 3 minutes, stirring frequently. Add mushrooms, increase heat to moderate high and cook 8-10 minutes, stirring frequently, until some water cooks out of mushrooms and is evaporated. Remove from heat. Sprinkle flour over mushrooms and stir in. Put skillet over moderate heat, gradually stirring in cream and then cook, stirring constantly, until mixture thickens and simmers for 2-3 minutes. Remove from heat; stir in salt, cayenne, parsley, chives, and lemon juice.

Assembly: Heat oven to 350°. Put croustades on baking sheets and fill each with a heaping teaspoon of the mushroom filling. Sprinkle with Parmesan and dot with remaining butter. Bake about 10 minutes until heated.

Note: Cooled croustades may be wrapped and frozen, unfilled. Filling mixture may be refrigerated for 1-2 days. When baking, croustades need not be thawed before filling. Excellent - "the very best hors d'oeuvres".

Yield: 24 croustades