

## **2007 Mushroom Cook-Off Recipes**

### **Appetizers:**

#### **Mushroom Toast Cups Lkoslowski**

1 ½ (1 pound) loaves sliced white bread	1 tablespoon fresh lemon juice
2 tablespoons butter	½ teaspoon salt
½ pound fresh mushrooms finely diced	2 tablespoons chopped fresh parsley
½ cup onion, finely diced	½ cup half-and-half
1/8 teaspoon ground cayenne	1 tablespoon all-purpose flour
1/8 teaspoon ground black Pepper	½ cup Parmesan cheese grated

1. Preheat oven to 400 degrees F (200 degrees C).
2. Use a small cookie cutter to cut rounds out of the bread. Press the rounds into ungreased mini-muffin tins, and bake for 8 or 9 minutes until golden. Keep a close watch on them, as they bake fast. Turn out bread cups to cool.
3. Heat butter in a large skillet over medium heat. Stir in the mushrooms and onions, and cook until soft, about 8 minutes. Season with cayenne pepper, lemon juice, salt, pepper, and chopped parsley. Gradually stir in half-and-half, and sprinkle with a bit of flour until mixture gets thick.
4. Fill bread cups with mushroom mixture, top each with a sprinkle of Parmesan, and place on a lightly greased baking sheet. Bake for 10 to 12 minutes.

About 20 servings

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