

Mushroom Croustades

From *All Occasion Cooking*,
Epilepsy Canada, 1981, via
Solar Nova Scotia



1 loaf white bread, sliced	2 tbl flour
2 tbl soft butter	1 c heavy cream
¼ cup butter	½ tsp salt
3 tbl finely chopped shallots	⅛ tsp cayenne (or more)
½ lb mushrooms, finely chopped	1 tbl chopped parsley
	1 tbl chopped chives
	3 tbl grated Parmesan cheese
	½ tsp lemon juice

Cut 3" rounds from each slice of bread. Coat the inside of muffin tins with soft butter. Fit rounds into tins and bake at 400°F for 10 minutes or until lightly browned. Remove and cool. (can be done the day before, store in an airtight container.) Melt ¼ cup butter. Sauté shallots over medium heat for 3 minutes. Stir in mushrooms and cook 10 to 15 minutes until moisture has evaporated. Sprinkle flour over mushrooms and stir. Add cream, all at once; bring to a boil, lower heat and simmer until thickened.

Add salt, cayenne, parsley, chives and lemon juice. This can be done ahead and refrigerated until ready to use.

Fill each croustade with mushroom filling, sprinkle with cheese and place on a cookie sheet. Heat in oven 350°F for 10 minutes. Serve hot.