

Brie and Rosemary Bruschetta

Category: Appetizer

Servings: 4

Rating: 10

Source: Calgary Herald

Description:

A great recipe for an appetizer party or on it's own before a pork or chicken dinner.

Ingredients:

1 garlic	1 clove crushed
1/4 cup olive oil	
1 tablespoon butter, unsalted	
2 cup sliced assorted mushrooms	
2, including some green, sliced on the diagonal green onion	
2 tablespoons chopped parsley	
1 teaspoon fresh juice lemon	
1 salt	
1 pepper	
4 large 1/2" slices or 8 baguette slices French bread	
12 ounce thinly sliced brie	
fresh rosemary	

Instructions:

Add garlic to the olive oil, mixing well, about an hour before using.

Heat some of the oil and butter and sauté the mushrooms until just slightly softened. Add the green onions, parsley, and a squirt of lemon juice and continue cooking until the mushrooms are starting to brown. Season with salt and pepper and set aside until needed.

Toast the bread lightly, then brush one side of each piece with the oil mixture. Lay the brie slices on the toast and grill or broil a few seconds (if necessary) to soften the cheese. Spoon the mushroom mixture evenly over the garlic bread and garnish with fresh rosemary. Return to the broiler and heat for a moment, then cut the toasts in half for serving.