

# Mushroom Croutates

**Category:** Appetizers

**Servings:** 24

**Rating:** 10

**Source:** Sandy Wood

## Description:

Sandy Wood brought these to the 2010 Diners Club Christmas appie party and they were the hit of the evening.

## Ingredients:

!whoewheat sandwich b 24 slices  
!butter 4 Tbsp. plus enough to butter 24 muffin tins  
!green onion 3 Tbsp, chopped  
!brown mushrooms 1/2 lb, finely chopped in the food processor  
!flour 2 Tbsp.  
!whipping cream 1 cup  
!salt 1/2 tsp.  
!cayenne pepper 1/2 tsp.  
!parsley 1 Tbsp., chopped  
!chives 1 1/2 Tbsp., chopped (may use freeze-dried)  
!lemon juice 1/2 tsp. lemon juice  
!parmesan cheese grated for sprinkling

## Instructions:

Using a 3 1/2" sealer ring or pastry ring, cut out 24 rounds of bread. Butter 24 muffin cups. With a rolling pin, one at a time, roll each round of bread till flat and press carefully into muffin cups. Bake in a 350 oven till just crisping, about 10 to 15 minutes.

Filling: Melt 4 Tbsp. butter and saute green onion and mushrooms for about 10 minutes. Remove from heat. Stir in flour and cream and bring to a boil. Simmer 2 minutes and remove from heat. Add salt, cayenne, parsley, chives and lemon juice. Stir all together and fill bread cups with the mixture. Sprinkle on Parmesan cheese. Turn on broiler and put tarts in middle of the oven. Broil till browned.

Filling may be made a day ahead as well as the bread (refresh in a warm oven.)