

Mushroom Rolls

Category: Appetizers

Servings: 8

Rating: 10

Source: Lucy Waverman

Description:

Ingredients:

crimini mushrooms	6 ounces
shiitake mushroom	4 ounces
butter	3 tablespoons
garlic	1 tablespoon, finely minced
cream	1/3 cup
soy sauce	1 tablespoon
parsley	2 tablespoons, finely chopped
salt	to taste
pepper	to taste
white bread	8 slices or so, depending on size
olive oil	2 tablespoons or so
cheddar cheese	1/3 cup, grated

Instructions:

Mince the mushrooms in a food processor and sauté in butter over high heat until the mushroom juices appear. Add garlic and sauté for a couple of minutes longer, or until the juices disappear. Add the cream and soy sauce and continue to cook until the mixture has thickened, about 5-8 minutes, and then mix in the parsley. Season with salt and pepper, remove from the heat, and let cool.

Cut the crusts off the bread slices and roll each one flat. To assemble, brush a slice of bread with olive oil, turn it over, and spread some of the mushroom mixture on the bread. Sprinkle with cheddar cheese and roll up the bread slice. Pin it with one or two toothpicks.

Place the pieces seam side down on a baking sheet and bake in a pre-heated, 400° oven for about 5 minutes. Turn the pieces over and cook for another 5 minutes, or until the bread is golden brown and the cheese has melted.

Let cool slightly and cut into diagonal pieces for serving.

It is fine to freeze the rolls before cooking, but add enough time to the baking to make sure that the

rolls are hot all the way through.