

Mushroom Bacon Roll-ups

Category: Appetizers

Servings: 2

Rating: 10

Source: Dawn Campbell

Description:

Ingredients:

bacon	1/2 lb., coarsely chopped
onion	2, finely chopped
mushroom	2/3 lb., finely chopped
dijon mustard	1 teaspoon
cream cheese	1/2 lb., at room temperature
bread	20 slices, crust removed
butter	1/4 cup, melted

Instructions:

Cook the bacon over medium heat, stirring often, until it is almost crispy, about five minutes. Stir the onions and mushrooms into the bacon and continue cooking, stirring often, until softened, about 5 more minutes. Stir in the Dijon mustard and cream cheese and remove from the heat.

Flatten the bread gently with a rolling pin and spread 2 tablespoons of the bacon-cheese filling over each slice. Roll the bread into small logs and slice each log in half. Place these rollups seam-side down on an ungreased baking sheet and brush lightly with melted butter.

Bake in the centre of preheated 375° oven until golden, about 15 minutes. Roll-ups can be served immediately or frozen and then re-heated on baking sheets in a preheated 400° oven.