

## **Crostini topped with Sautéed Wild Mushrooms**

Makes about 12 crostini

### **For the crostini:**

about 1/2 loaf of French bread, cut into 12 thin slices

Olive oil, for brushing

1 garlic clove, halved

### **For the mushrooms:**

10 ounces mushrooms (a mix of different varieties), cleaned, stems trimmed (or removed if tough) and quartered

3 tablespoons butter, divided

2 tablespoons minced shallots

1 garlic clove, minced

1/2 cup dry red wine

1 1/2 tablespoons chopped fresh thyme

Salt, to taste

Freshly ground black pepper, to taste

**For garnish:** minced fresh parsley and Parmesan shavings

For the crostini, preheat the oven to 400 degrees. Brush the bread slices with the olive oil and place on a baking sheet. Bake for 8 to 10 minutes until golden brown. Immediately upon removing from the oven, rub each toasted slice with the cut side of the garlic clove to infuse the bread with flavor. Set aside.

Heat two tablespoons of the butter in a large, heavy-bottomed skillet over medium-high heat. When hot, add the mushrooms with a sprinkle of salt and pepper to the skillet. Sauté the mushrooms until lightly browned and beginning to soften, about five minutes. Add the shallot to the pan and cook, stirring frequently, for one minute. Stir in the garlic and cook until fragrant, about 30 seconds.

Carefully add the red wine to the pan. Reduce until the wine almost completely evaporates. Stir in the remaining tablespoon of butter and thyme and cook until the butter has completely melted. Add more salt and pepper as needed then remove the mushrooms from the heat.

Spoon a large spoonful of mushrooms atop each crostini. Garnish with chopped parsley and a Parmesan shaving and serve immediately.