



Grilled Mushroom and Cheese Canapés

Ingredients Needed for Grilled Mushroom and Cheese Canapés

- 8 slices Aunt Millie's 100% Whole Wheat Bread
- 8 tablespoons butter, softened and divided
- 1 pound cremini mushrooms, slices
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ⅓ cup dry white wine
- 2 tablespoons flat-leaf parsley, chopped
- ½ pound Fontina cheese, grated (easier to grate if it is chilled) Discard rind



Directions | Yield: 32 servings of Grilled Mushroom and Cheese Canapés

1. Melt 2 Tablespoons of butter in a medium pan.
2. Add mushrooms and cook until the liquid the mushrooms give off is evaporated, about 8-10 minutes.
3. Season with salt and pepper.
4. Add the wine and boil, stirring occasionally, until liquid has once again evaporated, about 5-7 minutes.
5. Cool mushrooms to room temperature.
6. While those are cooling, cut crusts from the bread slices and cut into quarters.
7. Lightly coat both sides of bread slices with butter, and brown on both sides in a pan, or on a griddle.
8. Toss the mushrooms and parsley together.
9. Top each bread portion with 1 tablespoon of the mushroom and parsley mixture.
10. Top with grated cheese and broil and broil until cheese is melted, about 2-3 minutes.
11. Serve while warm and enjoy your Grilled Mushroom and Cheese Canapés!

