

Creamed Mushrooms on Toast  
Serves 6

2 T Canola or peanut oil  
½ lb of mushrooms, finely diced  
¼ t of salt  
2 T shallots  
1 T butter  
1 T fresh chopped thyme  
2 T heavy cream  
Salt and pepper to taste  
12 slices of baguette  
1 T butter  
2 T chopped chives

Heat a pan on med-high and add the oil. Add the mushrooms and immediately toss in the ¼ of salt. Allow to cook for 8 minutes, until browned and most of the moisture has been removed.

Butter the baguettes and place under a broiler until brown.

Reduce heat to medium-low and immediately add the shallots and cook for 1 minute. Next, add the butter and cook for an additional minute. Throw in the thyme and the heavy cream. Allow to cook down for 30 seconds to a minute, when the sauce is not milky, but still creamy.

Top the bread slices with a spoonful of mushrooms and chopped chives.