

Mushroom DuxDulles

24 slices of bread - roll to form into muffin tins. Brush bread with a mixture of 2 tblsp grated parmesan cheese and 1/3 c melted butter. Place in muffin tin and brown in oven.

Mixture: ¼ c butter, 1 onion, ½ pound minced mushrooms, 2 tblsp flour, 1 c whipping cream, 1 tblsp grated parsley, 2 green onions minced.

Melt butter over medium heat. Add 1st onion. Saute for 1 minute. Add mushrooms. Cook until moisture evaporates. Season with salt and pepper to taste. Sprinkle with flour. Stir well. Add cream and cook until thick. Add green onions and parsley. Put into browned shells. Heat at 375 until heated – about 10 minutes.