

## **Crostini with Mushrooms, Prosciutto & Blue Cheese**

4 ½ tablespoons butter  
¾ pound fresh shiitake mushrooms (if available), stemmed, caps chopped  
6 ounces crimini (if available) mushrooms, chopped  
3 garlic cloves, minced  
¾ cup whipping cream  
¾ cup crumbled blue cheese  
¾ cup chopped thinly sliced prosciutto  
About 30 bread slices (1/2 inch thick) cut from sourdough baguette  
Chopped fresh parsley

Melt butter in large skillet over medium-high heat. Add all mushrooms and garlic and saute' until mushrooms are cooked through and brown (about 10 minutes). Add cream and boil until liquid is completely absorbed (about 2 minutes). Remove from heat. Add blue cheese and stir until cheese melts. Mix in prosciutto. Season to taste with salt and pepper. Transfer mushroom topping to bowl- topping can be made 1 day ahead, covered and refrigerated.

Preheat oven to 375 deg. F. Arrange bread slices on baking sheet. Bake until just golden, about 5 minutes. Mound one generous teaspoon topping on each bread slice. Return to oven; bake until topping is heated through, about 6 minutes. Sprinkle with chopped parsley.

Makes about 30 bread slices.