

Wild Mushrooms & Blue Cheese Crostinis

Ingredients:

- 4 tbsp EVO oil
- 1 lb wild Mushrooms, thinly sliced
- 1 lb cultivated Mushrooms, thinly sliced
- 1 tbsp chopped Parsley
- 2 tbsp chopped fresh Thyme
- 2 tbsp chopped Mint
- 2 cup coarsely grated Fontina Cheese
- 1 cup crumbled Gorgonzola cheese
- 24 slices coarse-textured country-style Bread
- 4 Garlic cloves
- 4 tbsp Lemon juice, for drizzling
- Whole leaves Parsley, for garnish

Directions:

In a large skillet over medium-high heat, heat olive oil.
Add mushrooms and cook, stirring occasionally, until golden, and liquid has evaporated, 7 to 10 minutes.
Add parsley, thyme and mint, and toss together.
Season well with salt and pepper.
Remove from heat.
Let cool and add both cheeses.
Toss together.
Pre heat broiler.
Toast bread on both sides.
Rub each side of toast lightly with garlic.
Distribute mushroom-cheese mixture on to of toasts.
Place on baking sheet and broil until cheese melts, about 1 minute.
Transfer to platter and drizzle with lemon juice....garnish with parsley leaves.