

Mushroom Bruschetta with Goat Cheese

Ingredients:

- 3 cups chopped mushrooms, mixed variety
- 1/2 Sweet Onion Chopped (not diced)
- 4 thick slices of bacon, diced
- ¼ cup fresh thyme, on the stem
- A few splashes of red or white wine or
- 4-6 TBSP of Butter

for serving:

- a loaf of crusty bread (a baguette or Italian loaf would work nicely)
- Goat Cheese

● Cook the bacon in a large heavy-bottomed skillet over medium-high heat. Depending on the amount of fat that's rendered, you can pour some off if there is a lot. Reduce the heat to medium and sauté the onions. Once they are starting to get a little brown, throw in the butter, mushrooms, and thyme, sautéing it all until the mushrooms brown.

● During this time, brush the toast with butter and toast on a cookie sheet on broil in the oven until nice and brown.

● Add the end, pour in the wine and deglaze the pan, letting the mixture cook down until the liquid is reduced. Add the diced bacon in at this time. Turn off the heat and remove the thyme stems from the pan. Stir in some freshly ground pepper and salt to taste.

● To assemble, slice and toast the bread. Spread generously with cheese, then top with mushroom mix.



Recipe courtesy of
<http://caleighskitchen.com>