

***MUSHROOM AND CHEESE CANAPES**

1 ½ Tablespoons butter

1 spring onion, minced

¼ pound mushrooms

1 teaspoon lemon juice

1 cup Gruyere cheese, grated

1 egg, beaten

¼ cup heavy cream

Salt and white pepper

6 slices of thin white bread, cut into 2 ½-inch rounds

Heat the butter in a medium saucepan. Add the onions and cook over low heat for 2 minutes, then add the mushrooms. Cook until the mushrooms become tender (about 10 minutes) and stir in the lemon juice, salt, and pepper; set aside. Then, combine cheese, egg and cream with salt and pepper.

Preheat your oven to 350F. Butter the bread on one side and place on a slightly greased baking sheet.

Drop a dollop of the mushroom mixture onto each bread slice and top with 1 to 2 Tablespoons of the cheese mixture. Bake until the cheese mixture browns slightly. Serve MUSHROOM AND CHEESE CANAPES warm.

Courtesy of MarilynOriginals.Com