

MORTON & BASSETT SPICES®

Mushroom Toast



- 6 tablespoons olive oil
- 1 baguette, sliced
- 2 tablespoons butter
- 1 shallot, diced
- 4 ounces maitake mushrooms
- 6 ounces oyster mushrooms
- ¼ cup cream cheese
- 1 teaspoon Morton & Bassett Garlic Powder
- 1 teaspoon Morton & Bassett Thyme
- ½ teaspoon Morton & Bassett Coarse Ground Black Pepper
- 1 small bunch of fresh chives, chopped
- 1 tablespoon dry white wine
- 1 teaspoon of salt
- 2 teaspoons lemon zest

Slice baguette into even slices. In a large skillet, add 3 tablespoons of olive oil. Toast each slice face down on medium heat, for 3-5 minutes each. Set aside. In the same skillet, add remaining olive oil and butter. Add shallot and both varieties of mushrooms. After mushrooms have sauteed for about 7-10 minutes, add cream cheese, M&B Thyme, M&B Garlic Powder, M&B Coarse Ground Black Pepper, and salt. Stir, and remove from heat. Top each slice of toast with the mushrooms, fresh chives and lemon zest.

Servings: 4 | Time: 25 minutes



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