

# Mushroom Bruschetta

## Garlic toast/base for Bruschetta

Preheat oven to 350 degrees.

## Ingredients

4 pieces of sliced bread (French Bagget, Italian bread or your preferred bread)  
1/3 cup olive oil (use half for topping bread and save half for the bruschetta topping)  
Minced Garlic  
1 tsp fresh Parsley  
1 tsp your favorite Italian spice (I use Rosemary)  
Parmesan Cheese

## Directions:

Put 4 bread slices on a cooking sheet. Mix all other ingredients in a small bowl. Brush/spread mixture on each piece of bread all the way to the ends. You can use a brush or a teaspoon to spread around. Roughly 2 teaspoons per slice. Sprinkle just a little parmesan cheese on top of each slice. Toast bread in oven until slightly browned. Do not burn.

**This is basic garlic toast that I often serve with dinner. It is delicious just like this however, adding the toppings makes bruschetta!**

## Mushroom Bruschetta Topping

### Ingredients:

Remaining olive oil from step one  
4 or 5 cups of Mushrooms  
3 tablespoons Butter – to cook mushrooms  
Fresh parsley - chopped  
Fresh thyme – chopped  
Salt – to taste  
Garlic – minced – to taste

Your favorite gourmet cheese (Parmesan, Asiago, Goat cheese, Feta, Gorgonzola, Gouda or fresh mozzarella) I use Feta with Mushroom Bruschetta  
Balsamic Glaze – optional

### Directions:

Clean mushrooms with a mushroom brush or lightly wipe off dirt. Cook mushrooms in a frying pan with butter, parsley, salt, and thyme until soft. Drain. Combine mushrooms with left over oil and toss. With a slotted spoon decorate each piece of toast with the mushroom mixture covering the entire piece of toast. Lightly top with your favorite cheese. It is optional to re-toast a little more to melt the cheese or you can eat as is. Lastly, drizzle balsamic glaze over the bruschetta for added sensational flavor!