

# MUSHROOM TARTS

These can be made ahead of time and frozen. They need to thaw before baking.

24 slices of thin white bread cut into 3" rounds.  
Brush the insides of mini muffin tins with butter. Gently fit the bread rounds into muffin tins to form cups. Bake at 400 degrees for 10 minutes or until lightly browned. Cool completely.

3 Tablespoons minced shallots  
 $\frac{1}{4}$  cup butter  
 $\frac{1}{2}$  pound fresh mushrooms, finely chopped  
2 Tablespoons flour  
1 cup heavy cream  
1  $\frac{1}{2}$  Tablespoons minced fresh chives  
1 Tablespoon minced fresh parsley  
 $\frac{1}{2}$  Teaspoon lemon juice  
 $\frac{1}{2}$  Teaspoon salt  
 $\frac{1}{8}$  Teaspoon cayenne pepper

Sauté shallots in a heavy skillet in butter for about 1 minute. Stir in mushrooms and simmer, uncovered, until all the liquid is evaporated. (10 Minutes) Remove from the heat, stir in the flour. Then, add cream and return to heat. Bring back to a boil, while stirring constantly, until the mixture becomes very thick. Remove from the heat and add the rest of the ingredients. Cool to room temperature, then cover, and put in the refrigerator.

When cooled, spoon into toast cups. Either freeze in mini muffin pans (then store in the in a freezer bag) or sprinkle with freshly grated Parmesan cheese and minced parsley, and dot with butter and bake at 350' on a cookie sheet. At the end they can be browned under the broiler if you wish. Serve immediately. This makes 2 dozen.