

## Caramelized Shallot & Mushroom Toast

Makes 4 appetizers

<b>Amount</b>	<b>Size</b>	<b>Description</b>
12	Medium	Shallots – sliced thinly
2	Sprigs	Thyme – stripped
1	Clove	Garlic – Smashed
2	Tbl	Olive Oil
		Sea salt to taste
1	Tsp	Sugar
14	Oz	Portabella Mushrooms
A few	Pads	Butter
Splash		Sherry Vinegar
4 – 6	Sprigs	Italian Parsley
4	Thick	Rustic White Bread

1. Heat a skillet to a medium heat and add the olive oil, thyme, and garlic. Season with salt and pepper then sweat until soft.
2. Add sugar and increase heat to high.
3. Stir and cook until shallots are caramelized.
4. Add mushrooms and butter.
5. Cook for a few minutes until slightly brown.
6. Add a splash of sherry vinegar with a touch of salt and pepper.
7. Reduce completely.
8. Retrieve garlic clove and discard.
9. Toss with parsley.

