



CROSTINI WITH PORCINI BALSAMIC MUSHROOMS

1 lb thinly sliced fresh mushrooms
1/4 cup **TSG Porcini Mushroom Balsamic Dressing**
2 tbsp finely chopped fresh parsley
crostini (see recipe)

1/4 cup & 3 Tbsp olive oil
1/2 cup grated Parmesan cheese
salt & pepper

1. Sauté mushrooms in 3 Tbsp. oil in large skillet over medium-high heat until tender and brown, 6 to 8 minutes. Remove from heat; stir in Porcini Mushroom Balsamic Dressing. Keep warm.
2. Just before serving, stir in cheese and parsley; season with salt and pepper. Spoon onto crostini.

Makes 2 dozen appetizers

CROSTINI: Heat oven to 375°F. Cut 1/2 French baguette (about 12") into 24 thin slices. Brush both sides of slices with olive oil. Place on large baking sheet. Bake in 375° F oven until golden, 8 to 10 minutes. Remove and cool. If made ahead, store airtight up to 24 hrs.