

Mushrooms on Toast

Winter-time comfort food! Recipe shared by Donna Quinn

2 Pounds	Cultivated Mushrooms – Remove Stems
1 Pound	Shiitake Mushrooms
½ Stick	Butter
3	Shallots Minced
¼ Cup	Fresh Parsley – Minced
¼ Cup	White wine – Optional

Clean peeled mushrooms into bite sized pieces & sauté with 3 tbs. butter and shallots over medium –high heat until liquid is released; Add wine, turn heat to high, add remaining butter and sauté until liquid absorbed, 3- 5 minutes; serve on toast (gluten free), over rice or pasta.

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