

Featuring Tennessee Gourmet® Products

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Mushroom Melba Toast

2 Tbsp. Extra Virgin Olive Oil (EVOO)	¼ cup whipping cream
¼ cup onion, finely chopped	½ cup Fontina cheese, grated
5 cups mushrooms, finely chopped, use a blend of white and wild	½ cup freshly grated Parmesan
1 tsp. Tennessee Gourmet® Savory Beef Rub	24 Melba Toast (your choice of flavor)

In large skillet, heat oil over medium-high heat, sauté the onion for about 1 minute. Add mushrooms and Savory; sauté until the mixture begins to brown, about 6 minutes or until liquid evaporates. Remove from heat. Stir in whipping cream and cheeses.

Top each toast with about 1 tablespoon mushroom topping. Place toasts on rimmed baking sheets. Working in batches, broil until cheese is melted and begins to brown, watching closely to prevent burning, about 2 minutes. Transfer to serving platter and serve warm.