

## EASY MUSHROOM SPREAD

### INGREDIENTS

2 Tbsp. unsalted butter, plus extra for spreading  
1 med. Onion, chopped  
1 garlic clove, crushed  
12 oz/ 3 cups assorted wild mushrooms, sliced  
3 Tbsp. dry sherry  
5 Tbsp. chopped fresh Italian parsley  
1 Tbsp. lemon juice  
Salt and freshly ground black pepper  
4 slices brown or white bread

### DIRECTIONS

Melt butter in large nonstick frying pan and sauté onion until translucent without browning. Add garlic and mushrooms, cover and cook 3-5 minutes. Add sherry, cook, uncovered to evaporate liquids. Stir in parsley and lemon juice. Season with salt and pepper. Toast bread and spread with butter. Spoon mushrooms over toast and serve.

