Creamy Mushrooms on Toast

Ingredients

- 2 tablespoons unsalted butter, more as needed
- 1 pound thinly sliced cremini mushrooms
- 1 teaspoon chopped thyme
- 2 small garlic cloves, minced
- Salt and pepper
- Splash of sherry or Marsala (optional)
- ¼ cup crème fraîche or ½ cup cream
- 2 thick slices Midwife and Baker country bread, for toasting. Available at Munger Market on Fridays.
- 2 tablespoons chopped parsley
Preparation

1. Heat a wide skillet over high heat and add butter, swirling pan. When butter begins to sizzle, add mushrooms and cook, stirring, until lightly browned, 6 to 8 minutes. You can add mushrooms first and dry cook to get an enhanced mushroom flavor, then add the butter.

2. Add thyme and garlic, and stir to coat. Season well with salt and pepper and continue to sauté for a minute more, then add sherry, if using. Add Crème fraîche and let mixture simmer 2 minutes, or until reduced, so the cream coats the mushrooms.

3. Meanwhile, toast bread slices until golden. Lightly butter them and place on individual warm plates.

4. Spoon mushrooms and juices over toasted bread. Top with chopped parsley.