



Crostini with Wild Mushrooms, Pancetta and Thyme

Makes 10 to 15 crostini

Ingredients:

- 1 T. unsalted butter
- 1 shallot, minced
- ¼ lb. pancetta, diced into small pieces
- 1 lb. wild mushrooms (morels, boletus, chanterelles, whatever is available), cleaned and sliced
- Splash of vermouth
- 1 t. fresh thyme, chopped
- 1 T. flat-leaf parsley, minced
- Salt and pepper to taste
- Olive oil, for brushing on crostini
- 1 baguette (I like Essential's Columbia bread) sliced ½-inch thick
- Thyme flowers (optional)

Method:

Heat a large sauté pan over medium-high heat. Add the butter, then the shallot and pancetta. Cook until lightly browned, about 2 minutes.

Add the mushrooms to the pan, then raise the heat and brown lightly, about 2 minutes. Add a splash of vermouth and scrape up any browned bits. Add the thyme and parsley and cook 1 more minute. (If the mushrooms are very dry, add some water to the pan to avoid sticking) Season with salt and pepper to taste. (Remember that the pancetta is salty).

Heat a broiler or grill. Lightly brush olive oil onto the sliced bread and cook under the broiler or grill until lightly browned, 1 to 2 minutes. Top each crostini with some of the mushroom mixture, garnishing with thyme flowers if you have them.

**Recipe by Becky Selengut, PCC Cooks instructor
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