

CARAMELIZED ONION & MUSHROOM CROSTINI



Gordon
FOOD SERVICE STORE

Ingredients

Reorder No.	Description	Amount
432050	Extra-Virgin Olive Oil	1 Tbsp.
242055	Mushrooms, sliced	8 oz.
299405	Unsalted Butter	1 Tbsp
513814	Thyme Leaves	½ tsp.
737810	Bacon, chopped	¼ cup
644650	Garlic	2 cloves
693078	Onions, sliced	2
Market Item	French Baguette	1
799361	Parmesan Cheese	½ cup
Market Item	Chives, chopped	3 tsp.
Market Item	Balsamic Glaze	1 Tbsp.
424307	Salt	To Taste
517895	Pepper	To Taste

Preparation Instructions

Wash hands. Wash all fresh produce under cool, running water. Drain well. Heat olive oil in a large sauté pan over medium-high heat. Add the mushrooms and give them a toss in the olive oil. Cook the mushrooms until they become brown on the outside and tender, stirring occasionally, about 5 minutes. Sprinkle with salt and pepper at the end. Transfer to a bowl and set aside.

Turn the heat down to low and butter to the same sauté pan you cooked the mushrooms in. Add the sliced onions and toss to coat in the butter. Continue to cook, stirring often, until the mushrooms turn an amber brown, about 30 minutes. Season with salt and pepper to taste. While the onions caramelize, slice the baguette into ½" thick rounds. Preheat grill pan. Grill the bread on each side for 30 seconds to 1 minute, or until golden brown on each side. Add the mushrooms to the pan with the caramelized onions; toss to combine. Stir in the thyme garlic and bacon, continue to cook for 3 minutes. Season the mixture with salt and pepper to taste. Top each piece of toasted bread with a small mound of the onion mixture. Top with a sprinkle top with shredded parm and chives and drizzle with balsamic glaze.

CCP: Final internal cooking temperature must reach a minimum of 165°F, held for a minimum of 15 seconds. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.