



### **Mushrooms Kilpatrick on barbecue crostini**

Makes: 8

cooking time: 15 minutes

60g butter, softened  
1 garlic clove, crushed  
1/2 cup flat-leaf parsley leaves, chopped  
Olive oil cooking spray  
8 slices sourdough bread  
8 flat mushrooms, trimmed  
3 rashers rindless bacon, diced  
2—3 tbs Worcestershire sauce  
Lemon wedges, to serve

**1** Preheat barbecue plate on high and grill on medium. Combine the butter, garlic and three-quarters of the parsley in a bowl. Season with salt and pepper and beat until well combined.

**2** Lightly spray both sides bread and mushrooms with oil. Barbecue the bread on the grill for 2—3 minutes each side until toasted. Barbecue the mushrooms on flat plate, stem side up first, for 3—4 minutes each side until tender. Add the bacon to the hot plate and cook, tossing for 1 minute until golden.

**3** Drain the mushrooms on paper towel. Spread a little garlic butter over each piece of toasted bread. Top with a mushroom and sprinkle with bacon and remaining parsley. Drizzle with Worcestershire sauce, season with salt and pepper and serve with lemon wedges.

#### **Australian Mushroom Growers**

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