

# Drunken Mushroom Crostini

**2 T butter**  
**1/2 cup shallots, minced**  
**2 T garlic, minced**  
**12 oz portabella mushrooms, sliced**  
**16 oz whole white button mushrooms**  
**1 cup pomegranate juice**  
**1/2 cup whipping cream**  
**1 T fresh thyme, chopped (or 1 tsp dried)**  
**1 T fresh lemon juice**  
**kosher salt & black pepper, to taste**  
**1 bunch Italian parsley, chopped**  
**1 1/2 cup jack cheese**  
**1 loaf of French bread**  
**3 garlic cloves**

Preheat broiler. Melt butter in a large frying pan over medium-high heat. Add shallots and garlic and cook until soft, about 3 minutes. Increase heat to high, add mushrooms, and cook, stirring often, until almost all liquid has evaporated and mushrooms are beginning to brown, about 8 to 10 minutes. Carefully pour pomegranate juice into pan, and boil until reduced by about half, about 4 to 5 minutes. Add cream and thyme, and boil, stirring occasionally, until sauce is slightly thickened, about 4 to 5 minutes. Remove from heat and stir in the lemon juice and salt and pepper to taste. Add chopped parsley. Spread mushroom mixture on baking sheet and sprinkle with cheese. Place under broiler for 2 minutes until bubbly.

Slice French bread into 1 inch slices. Grill on one side. Remove from grill and rub with garlic clove. Top with cheesy mushrooms and serve.

