



## Mushroom Sandwich Melt

### Ingredients

2 tablespoons Grassland clarified butter  
3 garlic cloves, pressed  
8 ounces of bacon, chopped  
salt and pepper  
1/4 cup fresh parsley, chopped

1 medium onion, diced  
24 ounces mushrooms, diced  
2 tablespoons mayonnaise  
2 1/2 cups shredded cheese  
2 French baguettes, sliced 1/2" thick

### Directions

1. Preheat oven to 350°F and line large baking sheet with parchment paper. Place a large skillet over medium heat. Add 1 tbsp. of clarified butter and chopped onion. Sauté, stirring often, until soft and lightly golden (5-7 minutes). Add garlic and stir until fragrant (1 minute). Transfer to mixing bowl.
2. In the same skillet over medium/high heat, add 1 tbsp. clarified butter and sauté mushrooms until soft, and juices are released and evaporated (10-12 minutes). Transfer mushrooms to the same mixing bowl.
3. Add bacon to skillet and sauté until browned. Transfer to a paper towel-lined plate before adding to the mixing bowl.
4. Add shredded cheese, parsley, mayonnaise, salt, and pepper to mixing bowl. Stir to combine.
5. Spoon mixture onto toasts. Bake at 350°F for 15 minutes.