

## Mushroom Muffins

½ cup + 3 Tbl. butter divided  
1 cup finely chopped sweet or Vidalia onion  
1 lb. portabella mushroom caps, finely chopped (I used ½ lb.)  
¾ cup shredded mozzarella cheese  
¼ cup shredded Swiss cheese (I used parmesan)  
2 egg yolks beaten  
1 tsp. sea salt (I used garlic salt)  
2 tsp. Italian seasoning  
8 slices wheat bread (I used 4 = 16 muffins)

Preheat oven to 350 degrees

Melt 3 Tbl. butter in a large skillet over medium heat. Add onions and mushrooms; sauté 6 minutes or until softened. Remove from heat. Stir in cheeses, egg yolks, salt, and Italian seasoning.

Melt ½ cup butter in a small saucepan. Flatten each slice of bread with a rolling pin. Cut each piece of bread into 4 squares. Dip each square into melted butter and place in a muffin cup. Top each with a Tbl. of mushroom mixture. Bake 20-25 minutes, or until lightly browned. Serve warm. Garnish with extra cheese if desired.